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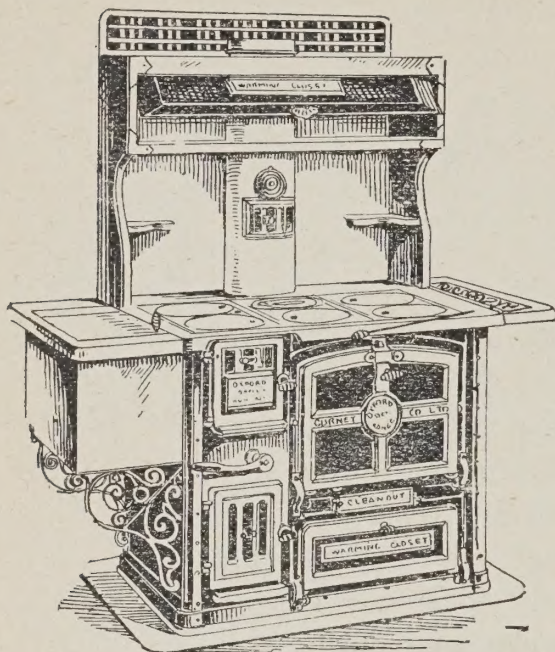
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SOUPS

STOCK FOR SOUP.

Six pounds of lean beef. The shin is a good piece for this purpose. Have the bones well cracked, carefully extracting the marrow, every bit of which should be put into the soup. Put the beef, bones and all, with the water, in a close vessel, and put it where it will heat gradually. Let it boil very slowly for six hours at least, only uncovering it to see if there is danger of the water sinking. If this should be the case, replenish with boiling water, taking care not to put in too much. When it has boiled over six hours take it off the fire and set away, still closely covered, until the next morning. About an hour before dinner take out the meat, remove the cake of fat from the surface of the stock, set the soup over the fire, and put in a little salt to bring the skum to the top. After this has been done the stock is ready for use.

SOUP (A LA JULIENNE).

A half pint carrots, half a pint turnips, quarter of a pound onions, half a head celery, one head of lettuce, two ounces butter, two quarts stock. Cut the vegetables into strips about one and a-quarter inches long, and be particular that they are all the same size. Cut the lettuce into larger pieces, fry the carrots in the butter, and pour the stock boiling to them. When this is done add all the vegetables and stew gently for nearly an hour. Skim off the fat, and pour the soup over thin slices of bread cut about the size of a quarter and serve.

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MUTTON SOUP.

To three pounds of mutton add four quarts of water, half a cup of rice. Boil three hours gently, and flavor with salt, pepper, and a little chopped parsley.

PLAIN BEEF SOUP.

Five pounds leg or shin of beef, two heads celery, five carrots, three onions, four turnips, two tomatoes, bunch of sweet herbs, one gallon of water, and a teaspoonful salt. Cut the beef into two or three pieces, lay them in the stew-pan with the water and salt, simmer gently and remove the scum as it rises. Stew for about four hours, then add the celery, turnips, carrots (cut small), tomatoes, the onions sliced and fried, and the sweet herbs sewed up in muslin. Whatever meat is required for the table should be taken out a couple of hours before dinner. Strain the soup and serve. Time, four and a-half hours ; sufficient for eight persons.

OXTAIL SOUP.

Cut two tails into joints, put into large stew-pan, with two ounces of butter, one head of celery cut small, two onions, two carrots, one parsnip sliced, and three blades of mace, and four quarts of water. Season with pepper and salt ; a little scalded vermicelli will improve it.

OXTAIL SOUP No. 2.

Two oxtails, two slices of ham, one ounce butter, three carrots, two turnips, three onions, one head celery, bunch of savory, herbs, twelve whole pepper corns, four cloves, a teaspoonful of salt, three small lumps sugar, two tablespoons

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catsup, half a glass port wine, three quarts water. Cut the tails into joints, wash and put into a stew-pan with the butter. Put in half a pint of water, and stir over a sharp fire until the juices are drawn. Fill up the stew-pan with the water. When boiling add the salt, skim, cut the vegetables in slices, add them, with the pepper-corns and herbs, and simmer gently for four hours, or until the tails are tender. Take them out, skim and strain the soup, thicken with flour, and flavor with catsup and wine. Put back the tails, simmer for five minutes and serve. Time, four and a-half hours ; sufficient for eight or nine persons.

MACARONI SOUP.

Three ounces macaroni, piece of butter size of a walnut, salt to taste, and two quarts clear stock. Throw macaroni and butter into boiling water, with a pinch of salt, and simmer for half an hour. When tender drain, and cut into thin rings or lengths, and drop it into the boiling stock. Stew gently for five minutes. Time, three-quarters of an hour ; sufficient for seven or eight persons.

POTATO SOUP.

One quart of milk, one dozen ordinary sized potatoes, one onion, salt and pepper to taste, small piece of butter. Put the milk on in double boiler with the onion, and allow it to boil for ten minutes. Then remove the onion and add the potatoes, which have been boiled and put through a potato sieve. Then season to taste, have the butter in the soup-tureen and pour in the soup.

TOMATO SOUP.

Boil two large tomatoes until soft, and mash them through a sieve. Put them in a farina boiler with one pint of

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milk and one of water, let it come to a boil, then add a table-spoon of corn starch, wet with a little milk, and salt and pepper to taste. Boil for five minutes. Drop small squares of bread into boiling lard, and when nicely browned, drain and serve in the soup.

TOMATO SOUP No. 2.

Procure a small tin of preserved tomatoes, and put the contents into a sauce-pan, with half a pint of cold water, and a sliced onion. Bring to the boil, skim and simmer for half an hour, then pass through a sieve, return the soup to the pan, and add an ounce of well-washed rice, simmer for half an hour longer, add salt and pepper to taste, and two teaspoons of sugar. If the soup is too thick add a teacupful of milk gradually, and serve very hot with fried bread. If stock is used for this soup, add it to the tomatoes instead of water.

MILK TOMATO SOUP.

One quart of milk, one quart tomatoes, seasoning. Put on the milk in a double boiler ; when it boils add one dessert-spoon of corn starch. Let the tomatoes come to a boil, then put them through a colander ; then add a pinch of soda, and a small teaspoon of sugar. Skim off the top, keeping them on the stove ; and when real hot pour into the prepared milk, stirring all the time. Have a small piece of butter in soup-tureen, and pour in the soup.

TURKEY SOUP.

Take the turkey bones and boil three-quarters of an hour in water enough to cover them ; add a little summer savory and celery chopped fine. Just before serving thicken with a

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little flour (browned), and season with pepper, salt, and a small piece of butter.

OYSTER SOUP.

Two quarts of oysters, three pints of new milk, three ounces of butter, salt and pepper to taste. Put the milk over boiling water ; drain the oysters and put the liquor in a sauce-pan on the stove. Wash the oysters. When the milk is hot add the butter and flour, rubbed smoothly together, and thinned with a little of the milk ; let it cook, stirring slowly, until slightly thickened ; the liquor, which must be well boiled, skimmed, and hot, may then be added, and after that the drained oysters. As soon as they are well puffed, and the edges somewhat curled, serve the soup. Half a pint of rich cream is a great improvement, and may be used instead of the butter. Serve with them a plate of small crackers, crisped in the oven.

CELERY SOUP.

Nine heads of celery, one teaspoonful of salt, nutmeg to taste ; one lump of sugar, half pint of strong stock, one pint of cream and one quart of boiling water. Boil the celery until sufficiently tender, pass through a sieve, add the stock, and simmer for half an hour. Now put in the cream, bring to the boiling point, and serve immediately.

WHITE SOUP.

One pound of white vegetables, such as parsnips, celery, potatoes, onions. Cover these with water, and cook until tender. Drain and put through a sieve. Allow it to boil up with half a pint of milk, a little salt and pepper. Add a dessertspoonful of flour with a little water while boiling.

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FISH

CURRIED COD.

Two slices large cod, or the remains of any cold fish ; three ounces butter, one onion sliced, a teacupful white stock, a thickening of butter and flour, a tablespoonful curry-powder, a quarter pint of cream, salt and cayenne to taste. Flake the fish and fry to a nice brown color with the butter and onions. Put this in a stew-pan, add the stock and thickening, and simmer for ten minutes. Stir the curry-powder into the cream. Put it with the seasoning to the other ingredients. Bring to a boil and serve. Time, three-quarters of an hour ; sufficient for four persons.

SALMON.

A delicious way to cook salmon is to boil it, and serve with a gravy made of butter, flour, pepper, salt, and plenty of oysters. Cook the oysters in a very little water, then stir into the sauce. You may prepare canned salmon in this way.

STEAMED SALMON.

One can chopped salmon, one cup fine bread crumbs, three eggs broken into it, one tablespoon melted butter, one teaspoon chopped parsley ; pepper and salt. A very little milk improves it. Put in a buttered mould, steam one hour.

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Serve with white sauce flavored with one dessertspoon anchovy sauce. Pour the sauce around the salmon after it is taken from the mould.

TURBOTS.

Take a fine large whitefish, steam until tender ; remove the bones and sprinkle with pepper and salt. For the dressing heat one quart of milk, and thicken with half a cup of flour. When cool add two eggs and a quarter of a pound of butter. Put into the baking dish a layer of fish, then a layer of sauce until full. Season with garlic, parsley and thyme. Cover the top with bread crumbs and bake three-quarters of an hour.

TO BAKE SMELTS.

Twelve smelts, bread crumbs, one-quarter pound of fresh butter, two blades of pounded mace, salt and cayenne to taste. Wash and dry the fish thoroughly in a cloth, and arrange them nicely in a flat baking dish. Cover them with fine bread crumbs, and place little pieces of butter all over them, season and bake for fifteen minutes. Just before serving add a little lemon juice, and garnish with fried parsley and cut lemon.

FISH BALLS.

Take equal quantities of mashed potatoes and boiled codfish flaked fine. Add an egg, beaten well, and a little butter. Make into balls, roll in flour and drop into boiling lard, fry brown, drain and serve.

CODFISH BALLS.

One pound of codfish, twice as many potatoes, a piece of butter the size of a walnut, one egg, salt and pepper. Bone

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the codfish. Mix all together and make into balls. Fry in butter until brown.

SCOLLOPED FISH.

Remains of any cold fish. Remove bones, and take equal quantities of fish and white sauce (with parsley), anchovy to taste, and a little salt. Butter a dish and place bread crumbs and fish alternately, putting bread crumbs for the top layer, with lumps of butter on it. Brown in the oven, and slide off the pan on to a dish before serving. Garnish with parsley.

FRIED OYSTERS.

Take large sized oysters, drain and wipe dry, dip in egg and roll in bread or cracker crumbs. Fry in hot butter or lard.

SCOLLOPED OYSTERS.

Drain the oysters, place a layer of rolled crackers in the bottom of a buttered pudding dish, then a layer of oysters. Sprinkle with pepper, salt, and small bits of butter. Moisten with a little of the liquor mixed with milk, then a layer of bread crumbs, then oysters, and so on until the dish is full, having crumbs on top. Beat an egg into a little milk, and pour over the whole. Sprinkle with small bits of butter, cover and bake half an hour. Remove the cover and brown on top before sending to the table.

LOBSTER PILAFF.

Two cups of canned lobsters, one cup strained tomato juice. Put the juice in a stew-pan and let come to a boil ; add one tablespoon of butter mixed with two of flour, beaten

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to a cream ; two sprigs of parsley, cayenne and a little salt. Simmer ten minutes. Then add lobster to juice, let heat thoroughly, but not cook. Place mixture on dish and garnish with rice, lobster claws and parsley. Prepare the rice thus : One cup rice, boil till tender and place in the oven a few minutes to dry thoroughly.

SCOLLOPED CLAMS.

Put stale bread in oven to dry, roll fine, then put in dish a layer of crumbs, layer of clams cut in small pieces, season with butter and pepper, so on until dish is full. Pour over the clam juice ; bake one-half hour. Cracker crumbs may be used in place of bread.

OYSTER PATTIES.

Line small patty-pans with puff paste, into each pan put six oysters, bits of butter, pepper and salt. Sprinkle over a little flour, and hard boiled eggs chopped (allowing about two eggs for six patties), cover with an upper crust, notch the edges and bake. Serve either in the pans or remove them to a larger platter.

OYSTER PATTIES.

Make some rich puff paste, and bake it in very small patty-pans. When cool, turn them out upon a large dish. Stew some large fresh oysters with a few cloves, a little mace and nutmeg. Add yolk of one egg, boiled hard and grated. Add a little butter, and as much of oyster liquor as will cover them. Stew a little while, take out of the pan and set to cool. When quite cold lay two or three oysters in each shell of puff paste.

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PICKLED OYSTERS.

One ounce each of allspice, mace, cinnamon and cloves. One quart of vinegar. Scald all together. Allow to cool, then put in the oysters. Scald all together next day.

BOILED HERRINGS.

Herrings, scraped horse-radish, vinegar and salt. Mode : Clean, wash, and dry the fish in the usual manner. Rub over a little vinegar and salt, and lay them on a strainer in a stew-pan of boiling water and simmer for twenty minutes. Serve with parsley and butter sauce, and garnish with scraped horse-radish. Time, twenty minutes.

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ENTREES

FOWL AND RICE CROQUETTES.

One pound of rice, one quart of stock or broth, three ounces of butter, minced fowl, egg, and bread crumbs. Put the rice into the above proportion of cold broth and let it boil very gently for half an hour ; then add the butter and let it simmer till it is quite dry and soft, when cold make it into balls, hollow out the inside, and fill with minced fowl. The mince should be rather thick. Cover over with rice, dip the balls into egg, and sprinkle with fried parsley, oysters, white sauce, or a little cream may be stirred into the rice before it cools. One half an hour to boil the rice, ten minutes to fry the croquettes.

MINCED FOWL.

The remains of cold roast fowl, two hard boiled eggs, salt, cayenne and pounded mace, one onion, one faggot of savory herbs, six tablespoonfuls of cream, one ounce of butter, two teaspoonfuls of flour, one half teaspoonful of finely minced lemon peel, one tablespoonful of lemon juice. Mode: Cut out all the white meat and mince it fine, put the bones, skin and trimmings into stew pan with an onion, a bunch of savory herbs, and a blade of mace, and nearly a pint of water ; stew for an hour, then strain the liquor, chop the eggs small ; mix them with the fowl, add salt, cayenne and pounded mace ;

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put in the gravy and remaining ingredients. Let the whole just boil and serve with sippets of toasted bread.

GELATINE OF CHICKEN.

Bone the chicken, singe and clear, stuff with one-half pound of veal and one pound of pork, minced; this is enough for two chickens. Pepper, salt and sage or any other flavoring may be used, sew it up and boil in a cloth for one hour in hot water or stock. Use hot with white sauce and parsley or cold, and jelly it.

FOWL SAUTÉ WITH PEAS.

The remains of cold roast fowl, two ounces of butter, pepper, salt and pounded mace to taste, one dessertspoonful of flour, one half pint of weak stock, one pint of green peas, one teaspoonful pounded sugar. Mode: Cut the fowl into nice pieces; put the butter into a stew pan; fry the fowl a nice brown, previously sprinkling it with pepper, salt and pounded mace. Dredge in the flour, shake the ingredients well round, then add the stock and peas, and stew till the latter are tender (about twenty minutes); put in the pounded sugar and serve, placing the chicken around and the peas in the middle of the dish. Mushrooms may be substituted for the peas. Time altogether, forty minutes.

CHICKEN CROQUETTES.

To every pint of minced chicken add one-half pint of milk, one tablespoonful of butter, two tablespoonfuls of flour, one teaspoonful of chopped parsley, pepper and salt; nutmeg may be added. Cook in either lard or cottolene.

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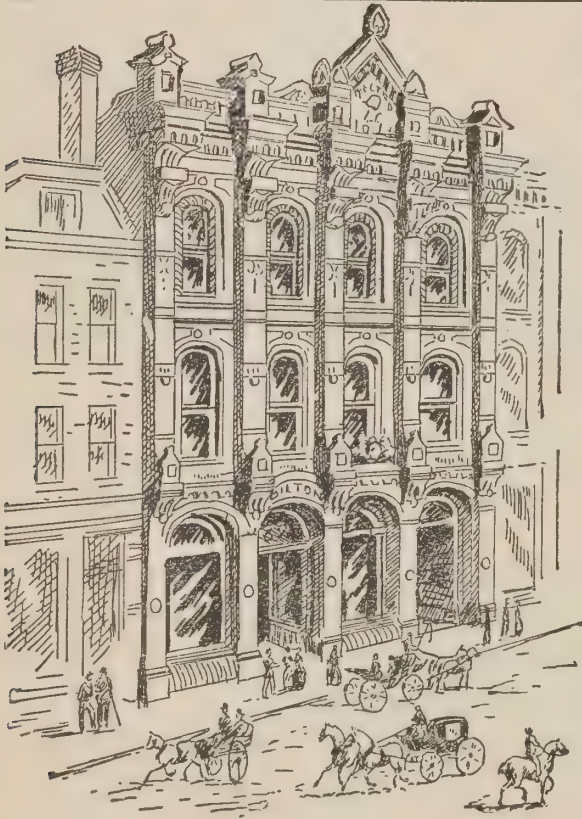
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VEAL PIE.

Three-quarters of a pound of flour, one-half pound of butter, cold water enough to make a dough, one pound of ham or bacon, two pounds of veal, one dessertspoonful of butter, browned, one dessertspoonful of flour, stock, salt and pepper. Cook one and one-half hours.

PREPARED CUTLETS (EGG).

For ten to twelve cutlets prepare half a pint of thick Bechamel sauce, season while hot with red pepper, add raw yolks of two eggs, and stir over fire till it thickens, but do not let it boil. When done pass through a hair sieve. Boil four eggs seven minutes, cut into tiny dice-shaped pieces, a little dried chopped parsley, mix in sauce and put out to cool.

BECHAMEL SAUCE.

Fry two ounces of butter and two ounces of flour together without browning, add half a pint of milk, which has been boiled with a little onion and mace. Season with pepper and salt. Pour into butter and flour, mixing together smoothly and use as directed.

STEWED SWEETBREAD.

One pair of sweetbreads, one teaspoonful of salt, one teaspoonful of butter, one-quarter of a pint of cream, one teaspoonful of flour, one-half teaspoonful chopped parsley, a slight shake of pepper. Remove every particle of skin and fat from the sweetbreads, wash thoroughly and let them lie in cold water one hour to whiten. Then put them into a stew-pan, with enough boiling water to cover them. Throw in a teaspoonful of salt, and boil briskly for thirty minutes or until

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done through. Pour off the water, cover with cold, and let them stand ten or fifteen minutes. When cold and firm cut into small pieces and sprinkle over with salt and flour. Put them into a clean stew-pan with the butter, cream, parsley and pepper, and let it simmer ten minutes. Serve in a hot covered dish. Time required about two hours.

SWEETBREADS.

When the sweetbreads have been cleaned, draw through each one four very thin slices of pork (about the size of a match), drop them into cold water for about ten minutes. Take out and spread with butter, dredge with salt, pepper and flour, and bake twenty minutes in a quick oven. Serve with green peas, well drained and seasoned with salt and butter, heaped in the centre of the dish. Lay the sweetbreads on them and pour a cream sauce around the edge of the dish. Garnish with parsley. One pint of cream sauce is sufficient for eight or ten sweetbreads.

BAKED SWEETBREADS.

Three sweetbreads, egg and bread crumbs, oiled butter, three slices of toast, brown gravy. Mode : Put the sweetbreads into warm water, let them remain rather more than one hour, then put them into boiling water and simmer for ten minutes, which renders them firm. Take them up, drain, brush over with egg, sprinkle with bread crumbs ; dip them in the egg again, and then into more bread crumbs. Drop on them a little oiled butter and put the sweetbreads in a moderate oven and bake for nearly three-quarters of an hour. When done place them on toast and pour around, but not over them, a good brown gravy. Time to soak, one hour, boil ten minutes, bake forty minutes.

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MEATS

TO ROAST SIRLOIN OF BEEF.

Take out the suet and lay it thickly over the fillet. Tie the flap under the fillet, and fasten it firmly before it is put in the oven. Should the oven be very hot, place a paper over the meat while yet raw. This of course is not needed where a double pan is used. In either case very little basting is needed. The time it will take in cooking depends entirely on the thickness of the joints.

GRAVY FOR ROAST MEATS.

After taking out the meat pour off the fat, add water, season, and thicken with flour.

BEEF WITH TOMATOES.

Broil eight pounds fresh plate beef (second cut). Boil till tender two quarts of tomatoes seasoned with three cloves, plenty of butter, pepper and salt. When thick strain through a colander, and pour over the beef, and serve either hot or cold.

BEEF OLIVES.

Two pounds rump steak, one egg, one tablespoonful minced savory herbs, pepper and salt to taste ; one pint stock, two or three slices of bacon, two tablespoonfuls of any store sauce, a slight thickening of butter and flour. Mode : Have the steak cut rather thin, into six or seven pieces, brush

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over with egg, and sprinkle with herbs finely minced ; season with pepper and salt. Roll up the pieces tightly and fasten with small skewers. Put the stock in a stew-pan that will exactly hold them, and lay in the rolls of meat, cover them with the bacon, cut in thin slices, and over that a piece of paper. Stew very gently for two hours or more. When done take them out, remove the skewers, thicken the gravy with butter and flour, and flavor with sauce. Give it another boil and pour it over the meat. Time required, two hours.

CURRIED BEEF.

A few slices of tolerably lean cold roast or boiled beef, three ounces butter, two onions, one wine-glassful beer, one dessertspoonful curry-powder. Mode : Cut the beef into pieces about an inch square. Put the butter into a stew-pan with the onions sliced, and fry them to a light brown color. Add the other ingredients and stir gently over a brisk fire for about ten minutes more. Beer, or a spoonful or two of gravy or water, may be added ; but a good curry should not be thin. Place it in a deep dish, with an edging of dry boiled rice. A grated apple may be used instead of the beer.

BOILED BEEF AND OYSTER SAUCE.

Two dozen oysters, three cloves, one blade of mace, two ounces of butter, half a teaspoonful of flour, cayenne and salt to taste, mashed potatoes, a few slices cold roast beef. Mode : Put the oysters in a stew-pan, with their liquor strained, add the cloves, mace, butter, flour and seasoning, and let them simmer for three minutes. Have ready in the centre of a dish round walls of mashed potatoes browned. Into the mid-

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dle pour the oyster sauce, and round the potatoes place in layers slices of the beef previously broiled. Time, five minutes.

BEEF KIDNEY.

Cut the kidney into thin slices, flour them, and fry to a nice brown. When done make a gravy in the pan by pouring away the fat and putting in a small piece of butter, quarter of a pint of boiling water, pepper and salt, and a tablespoonful mushroom catsup. Let the gravy first boil up, pour over the kidney and serve.

BEEF HEART.

Wash it carefully and stuff it nicely with dressing as for turkey; roast it about one and a-half hours, and serve with gravy, which should be thickened with some of the stuffing.

MOCK DUCK.

Take a round of beefsteak, salt and pepper, prepare a dressing as for turkey, and lay it in the steak. Sew up, lay two or three slices fat pork on it and roast, basting often.

HUNTERS' BEEF, OR SPICED BEEF.

To a round of beef that weighs twenty-five pounds, use three ounces salt-petre, three ounces coarse sugar, one ounce cloves, one ounce nutmeg, one ounce all-spice, one ounce black pepper, one ounce ginger, one ounce mustard, one half tablespoonful cayenne pepper, and one heaping teacup of salt. Mix in dry powder and rub well into the meat all the spices, and bake between two and a-half and three hours, having just made ordinary pie paste and covered it, to prevent burning the outside of the meat. Remove this covering, and

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with the hands rub the spices into the meat each day for about three weeks.

BOILED BREAST OF MUTTON AND CAPER SAUCE.

Breast of mutton, bread crumbs, two tablespoons minced savory herbs (put a large proportion of parsley), pepper and salt to taste. Cut from the mutton all superfluous fat, bone it, sprinkle over it a layer of bread crumbs, minced herbs and seasoning. Roll and bind it up firmly. Boil gently for two hours. When done remove the binding and serve with caper sauce, a little of which should be poured over the meat.

CAPER SAUCE.

Two tablespoons of butter, one tablespoon of flour ; mix well. Pour on boiling water until it thickens, add one hard-boiled egg, chopped fine, and two tablespoons of capers.

MUTTON CUTLETS.

Have the cutlets cut from the neck. Make a mixture as for stuffing of bread crumbs, pepper, salt, parsley, and an egg. Place some on each cutlet, and then put them into a meat pan with some butter. Bake eighteen minutes.

STEWED LAMB WITH GREEN PEAS.

Take two pounds of lamb, put it into a pan, and cover with cold water. After removing the skum add a little pepper and salt. Then let the meat stew for an hour and a-half, or nearly two hours. Then add some boiling water (to make gravy) ; add the green peas (half a peck before

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shelling) ; let these cook about twenty minutes, stir up a tablespoonful of flour into half a cup of milk, and mix with the stew. Let this cook two minutes, then serve.

BROILED MUTTON AND TOMATO SAUCE

Cut some nice slices from a cold leg, or shoulder of mutton, season with pepper and salt, and broil over a clear fire. Pour tomato sauce over the mutton, and serve very hot. Time, five minutes.

CUTLETS OF COLD MUTTON.

The remains of cold loin or neck of mutton, one egg, bread crumbs, gravy or tomato sauce. Cut the remains of the cold mutton into cutlets, trim them, and take away a portion of the fat. Dip them in beaten egg, sprinkle with bread crumbs, and fry a nice brown in hot dripping. Arrange them on a dish, and pour around them a good gravy or hot tomato sauce. Time, about seven minutes.

VEAL CUTLETS A LA FRIED OYSTERS.

Cut the veal in small pieces, three or four inches square, dry with towel, season to taste, and have ready a beaten egg and crackers rolled fine, each on separate dishes. Dip each piece of cutlet in the egg, then in the cracker crumbs. Have enough lard or butter hot in the spider so that it will nearly cover cutlets when you put them in. A rich gravy can be made after meat is done by adding a little boiling water.

PORK CHOPS BROILED.

Cut the chops rather less than half an inch thick. Have a clear fire. Make the gridiron hot before putting

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the chops on it. Pepper the chops, and when nearly done sprinkle salt and a little powdered sage over them. Let them be done through, turn frequently, and serve hot. Tomato sauce improves the chops.

PORK CHOPS FRIED.

Cut pork chops half an inch in thickness, trim them neatly, sprinkle them on both sides with a little salt and pepper. Melt a little butter in a frying pan, put the chops in it, and fry them until they are thoroughly done. If liked a little powdered sage may be sprinkled over them before serving. Serve apple sauce with them.

FRIED CHICKEN.

Dissect, salt and pepper. Roll the pieces of chicken in flour, and fry in lard. When done pour off the lard and put in a quarter of a pound of butter, a cup of cream, a little flour, and some parsley scalded and chopped, for the sauce.

CHICKEN POT-PIE.

Disjoint one chicken, put it into a sauce-pan, and cover with cold water. Then let it simmer slowly until quite done, and add salt and pepper, and flour to thicken. Take half a cup of suet, chopped fine, a cup and a-half of flour, and a little salt. Stir enough water into the bowl to make a soft dough, mixing with a dinner fork ; cut into small pieces with the fork, and drop into the stew. Cook about twelve minutes.

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RECHAUFFÉ OF CHICKEN.

Take one ounce of butter, place in sauce-pan with a little salt and pepper, thicken with flour. Add pint of milk and a pint of liquid that chicken has been boiled in. Flavor with mace and lemon juice, boil a few minutes until sufficiently thick, then throw in cold chicken cut into small squares. Do not boil after chicken is added, but allow it to be thoroughly heated. Send to table with parsley and cut lemon.

BOILED TURKEY.

Soak the turkey in salt and water for about an hour and a-half to make it white. Make the dressing of bread crumbs and about half the quantity of suet, a little parsley and a little lemon peel chopped fine. Scald the parsley in order to have it green. Put all these in the breast. Tie lightly in a cloth and boil. A young turkey will boil in two hours. Garnish with parsley and lemon cut in slices.

ROAST TURKEY.

Rinse out the turkey well with soda and water, then with salt, and lastly with clear water. Make a dressing of bread grated fine, wet with butter and a little water, and season to taste with pepper, salt and sage. Rub all together, and fill only the breast of the turkey, sewing it up so that the dressing cannot cook out. Tie the legs to the lower part of the body and put the giblets under the side of the fowl so that they will not dry up. Put into the pan, pour a cup of boiling water over it, and roast, basting often, allowing about ten minutes' time for every pound. Be careful and not have the oven too hot, especially for the first hour or so. When the

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turkey is done set it where it will keep warm. Boil the giblets till tender in a little water, skim the gravy left in the pan, add a little boiling water, thicken slightly with flour, boil up once and add the giblets chopped fine. Season to taste; give another boil, and serve in a gravy-boat.

TURKEY DRESSED WITH OYSTERS.

For a ten-pound turkey take two pints of bread crumbs, half a cup of butter in bits (not melted), one teaspoon of powdered thyme or summer savory, pepper, salt, and mix thoroughly. Rub the turkey well inside and out with salt and pepper. Then fill with—first, a spoonful of crumbs, then a few well-drained oysters, using half a can for a turkey. Strain the oyster liquor, and use to baste the turkey. Cook the giblets in the pan, and chop fine for the gravy. A fowl of this size will require three hours in a moderate oven.

FRIED RABBIT.

After the rabbit has been cleaned and washed put it into boiling water for about ten minutes, drain, and, when cold, cut into joints, dip into beaten egg, and then into fine bread crumbs seasoned with salt and pepper. When all are ready fry them in butter over a moderate fire for fifteen minutes, thicken the gravy with an ounce of butter and a small teaspoonful of flour, give it a minute's boil, stir in two tablespoons of cream. Dish the rabbit, pour the sauce under it, and serve quickly.

TOAD-IN-THE-HOLE.

Six ounces of flour, one pint of milk, three eggs, a little butter, a few slices cold mutton, pepper and salt, two kidneys.

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Mode : Make a smooth batter of the flour, milk, egg ; butter a baking dish and pour in the batter. Into this place a few slices of cold mutton, previously well seasoned, and the kidneys cut into rather small pieces, bake about one hour, or rather longer, and send it to the table in the dish it was baked in. Mushrooms may be substituted for the kidneys. Time, rather more than an hour.

ROAST VEAL.

Take a loin of veal, make a dressing the same as for roast turkey, fill the flap with the dressing, and secure it firmly on to the loin ; rub the veal with salt, pepper and a little butter. Put it into a pan with a little flour sprinkled over it. While roasting baste frequently, letting it cook until thoroughly done, allowing two hours for a roast weighing from six to eight pounds. When done remove the threads before sending to the table. Thicken the gravy with a little flour.

RAGOUT OF BREAST OF VEAL.

Take off the under bone, and put the veal into a saucepan with as much boiling stock as will cover it ; let the liquor boil up, then add a carrot sliced, three onions, a blade of mace, a bunch of sweet herbs, the thin rind of a lemon, and pepper and salt. Skim the gravy and simmer it gently until the veal is quite tender. Thicken the gravy until it is the consistency of sauce, and stir into it the strained juice of a lemon, and a glass of sherry or Madeira. Put the veal into a dish, pour the gravy over it and garnish with savory force meat bask, and slices of lemon.

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VEGETABLES

GENERAL RULES FOR COOKING VEGETABLES.

1st. Have them as fresh as possible. Summer vegetables should be cooked on the same day as gathered.

2nd. Look them over, and wash well, cutting out all decayed or unripe parts.

3rd. Lay them when peeled in cold water for some time before using.

4th. Always let the water boil before putting them in, and continue to boil until done.

TURNIPS.—Should be peeled and boiled from forty minutes to an hour.

BEETS.—Boil from one to two hours, then put in cold water and slip the skin off.

SPINACH.—Boil twenty minutes.

PARSNIPS.—Boil from twenty to thirty minutes.

ONIONS.—They are best boiled in two or three waters, adding milk the last time.

STRING BEANS.—Should be boiled one hour.

SHELL BEANS.—Require half an hour to an hour.

GREEN CORN.—Boil twenty or thirty minutes.

GREEN PEAS.—Should be boiled in as little water as possible ; boil twenty minutes.

ASPARAGUS.—Same as peas ; serve on toast with cream gravy.

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WINTER SQUASH.—Cut in pieces and boil twenty minutes to forty minutes in small quantity of water ; when done press the water out, mash smooth and season with butter, pepper and salt.

CABBAGE.—Should be boiled from one-half to one hour, in plenty of water ; salt while boiling.

FRIED EGG PLANT.

Pare and slice them, sprinkle each slice with salt, and let them stand for about one hour with a weight upon them ; dip into egg well beaten. Then flour and fry light brown in lard and butter.

POTATOES BOILED WITHOUT THE SKINS.

Pare very thin, as much of the starch, or meal, lies next to the skin. Lay in cold water for half an hour, have ready a pot of boiling water slightly salted, drop in the potatoes and keep at a rapid boil until tender. Drain off the water, sprinkle with fine salt, and dry as just directed.

MASHED POTATOES.

Old potatoes are best mashed. Pare and let them lie in cold water for half an hour. Boil till done, adding a pinch of salt. Drain thoroughly, sprinkle with salt and mash, working in a tablespoonful of butter and enough milk to make the paste about the consistency of soft dough. Leave no lumps in it, and when smooth, dish. Form into a mould with a wooden spoon, and leave dots of pepper here and there on the surface as large as a half dime.

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SCOLLOPED POTATOES.

Pare the potatoes, slice them thin, and put in a pudding dish a layer of potatoes. Sprinkle with salt and pepper, and add another layer, continuing until the dish is filled. Scatter small pieces of butter on top and pour over all a cup of cream or rich milk. Bake in the oven half an hour, with a cover over it, then remove cover and brown.

BAKED TOMATOES.

Skim the tomatoes, slice in small pieces, spread in bottom of a pudding dish a thick layer ; cover with a thin layer of bread crumbs, and sprinkle salt, pepper, and a few small pieces of butter over them. Add layers of tomatoes, bread crumbs, etc., until the dish is filled. Sprinkle over the top a layer of fine rolled crackers. Bake one hour.

CORN CAKES.

One pint grated corn, two eggs, one teaspoon melted butter, three tablespoons sweet milk, two and one-half tablespoons Boston crackers, rolled. Fry in spider.

CELERY.

Wash, trim and scrape the stalks, selecting those that are white and tender. Crisp by leaving them in ice-cold water until they are wanted for the table.

STEWED CELERY.

Clean the heads thoroughly. Take off the coarse, green, outer leaves. Cut in small pieces and stew in a little broth. When tender, add some rich cream, a little flour and butter

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enough to thicken the cream. Season with pepper, salt, and a little nutmeg, if desired.

BOILED ONIONS.

Boil in two waters, drain, and if they are large cut into quarters, and pour over them a cup of scalding milk in which a pinch of soda has been stirred ; set over the fire, add a tablespoon of butter, half a teaspoon corn starch wet with milk, a little minced parsley, with pepper and salt. Simmer a little while and serve.

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BREAD AND ROLLS

POTATO YEAST.

Three potatoes ; boil and mash them in the morning. Add one-quarter cup sugar, one-half cup flour, a little salt ; after stirring well pour over one-half pint boiling water, stir and add one half pint cold water ; stir that, and add one-half cup yeast, and put in a warm place. When it is well risen, and rounds up to the top of the dish, stir it down. Do so several times during the day, and at night strain, and put it in a jug. Keep in a cool place. It will be good a week.

YEAST No. 2.

One handful hops, six large potatoes ; boil together until well done, and strain through a colander. Add sufficient water to make two quarts, and when boiling stir quickly into one quart of flour and a little salt. When lukewarm add one cup of yeast.

YEAST BREAD.

To three quarts of water add one teaspoonful of yeast. Stir into enough sifted flour to make a stiff batter. Do this in the evening, and set in a warm place. In the morning mix stiff ; it will soon rise. Then mould out into the tins. No certain time can be given for the time of rising, as that depends on the temperature.

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BREAD.

Five quarts flour, one tablespoon salt, two quarts lukewarm water, one cup of yeast. Knead thoroughly, and leave in warm place all night. In the morning make into five loaves, and when light bake one hour.

PLAIN BUNS.

One pound of flour, six ounces of good butter, a quarter of a pound of sugar, one egg, nearly a quarter of a pint of milk, two small teaspoons of baking powder, a few drops of essence of lemon. Warm the butter without oiling it, beat it with a wooden spoon, stir the flour in gradually with the sugar, and mix these ingredients well together. Make the milk lukewarm, beat up with it the yolk of the egg and the essence of lemon. Stir these to the flour, etc., add the baking powder, beat the dough well for about ten minutes, divide it into twenty-four pieces, put them into buttered tins or cups, and bake in a brisk oven for twenty or thirty minutes.

USE PURE GOLD BAKING POWDER.

HOT BISCUITS.

A quart of flour, two teaspoons of baking powder, a pinch of salt and a piece of butter the size of an egg. Mix together, and add enough milk to make a soft dough, roll out and cut out with a tumbler, and bake about fifteen minutes in a hot oven.

USE PURE GOLD BAKING POWDER.

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LIGHT BUNS.

Two teaspoons baking powder, one pound flour, two ounces butter, two ounces loaf sugar, quarter pound currants or raisins. When liked, a few caraway seeds, half a pint of cold new milk, one egg. Rub baking powder and flour together through a fine sieve, work the butter into the flour ; add the sugar, currants and caraway seeds. Mix all these well together, make a hole in the middle of flour and pour in the milk ; put in the egg, which should be well beaten. Mix quickly and set the dough on baking tins, and bake the buns for twenty minutes.

USE PURE GOLD BAKING POWDER.

TEA BISCUITS.

To one cup of flour add one teaspoon of baking powder, a pinch of salt, a little butter, and mix with milk. Bake twenty minutes.

USE PURE GOLD BAKING POWDER.

HOT SCONES.

Four cups flour, half a cup sugar, half a cup butter, half a cup lard, four teaspoons baking powder, half a teaspoon of salt. Rub flour, sugar, butter and lard well together, then add baking powder and salt. Beat one egg in a bowl with one and a-half cups milk. Stir it in with a fork. More milk may be added if necessary, if a very soft dough is required. Turn out on a board, roll lightly an inch thick, and bake in hot oven.

USE PURE GOLD BAKING POWDER.

Pure, Unadulterated Tea, "RAM-SAY"

In 1 lb. and $\frac{1}{2}$ lb. Lead Packages.

POTATO CAKES.

Boil and mash one dozen potatoes, add two cups of sweet milk, a little salt, and a small half cup of melted butter. When cool enough add half a cup of yeast, then add flour to make stiff enough to roll out, and cut in small squares. If wanted for tea make them in the morning and leave to raise.

JOHNNY CAKE.

One egg, one cup sugar, one tablespoon of lard or butter, a little salt, one cup buttermilk, one teaspoon baking soda, one and a-half cups corn meal, half a cup flour. Bake in hot oven.

CORN GEMS.

Half a cup of corn meal, half a cup of flour, one cup of milk, three small eggs, half a teaspoon of baking powder, half tablespoon of sugar, half a tablespoon melted butter. The whites and yolks of the eggs are beaten separately. To the yolks add the milk, and then the meal and flour gradually. Add melted butter and sugar, then whites of eggs well beaten, and baking powder. Cook about thirty minutes.

USE PURE GOLD BAKING POWDER.

CORN CAKES.

One pint sour milk, two cups Indian meal, one cup flour, one egg, two tablespoons molasses, one teaspoon of salt, one teaspoon soda. Mix thoroughly and bake twenty-five minutes in shallow pans.

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SALLY LUNN.

Three cups flour, two tablespoons melted butter, one cup warm milk, two eggs, one tablespoon of sugar, two teaspoons of baking powder. Bake half an hour.

USE PURE GOLD BAKING POWDER.

BREAKFAST MUFFINS.

One tablespoon of butter, two tablespoons of sugar, one egg, one and a-half cups of milk, two teaspoons of baking powder sifted into a cup and a half of flour, and one cup of brown flour.

USE PURE GOLD BAKING POWDER.

BREAKFAST PUFFS.

Two eggs beaten well, a teaspoon of butter, a little salt, one cup of milk, two cups of flour, two teaspoons baking powder, one other cup of milk. Pour into individual puff tins (three-quarters full), and bake twenty minutes.

USE PURE GOLD BAKING POWDER.

APPLE FRITTERS.

Beat three eggs very lightly, then stir in one teaspoon of salt, one-half cup of sugar, one pint of milk, two cups chopped apple and two cups of flour, one teaspoon baking powder, flavor with nutmeg. Stir all well together and fry in lard as pancakes. Sift sugar over them and send to the table.

USE PURE GOLD BAKING POWDER.

BANANA FRITTERS.

One cup flour, one small cup milk, one egg, one teaspoon baking powder, a little salt. Cut the bananas lengthwise and then across, dip in the batter and then drop into hot fat.

SAUCE FOR FRITTERS.

One cup sugar, yolks of three eggs, one-quarter cup lemon juice, grated rind of one lemon, put yolks into the powdered sugar, beat very light, add lemon juice and rind. Set it in hot water until it begins to thicken, then add whites well beaten.

USE PURE GOLD BAKING POWDER.

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In 1 lb. and $\frac{1}{2}$ lb. Lead Packages.

RICE FRITTERS.

Boil one cup of rice in one pint of milk until soft, add the yolks of three eggs, one tablespoon sugar, two tablespoons flour, when cold add the whites of the eggs whipped to a stiff froth, drop in spoonfuls in plenty of hot lard and fry to a light brown color. Serve with cream, wine or lemon sauce.

EGG TOAST.

For six persons, take two eggs, one-half cup milk, flour enough to make a stiff batter. Cut old bread in thin slices, dip into the batter, and fry brown in butter. Serve hot.

OMELET.

One cup of milk, one tablespoon flour, stirred into the milk, four eggs, the yolks and whites beaten separately, one-half tablespoon melted butter stirred into the mixture, a little salt, stir in the whites before putting into the spider, cook on top of stove about ten minutes, then set the spider in the oven to brown the top. To be eaten as soon as taken from the oven.

OMELET No. 2.

The yolk of one egg, one tablespoon of sweet milk, one-third of a teaspoon corn starch, half a teaspoon of salt, a slight shake of pepper, the whites of two eggs. Beat the yolk of the egg until it is light, add milk, corn starch, salt, pepper and stir until all are well blended. Beat the whites of the two eggs to a stiff dry froth and stir lightly into the mixture. Heat the frying pan, grease it lightly with butter and pour the omelet mixture into it. Cook slowly until it is "set," then cut across with a knife, fold, serve immediately. Time required, six minutes.

OMELET No. 3.

Crumb one large half slice of bread, pour over it three-quarters cup hot milk, cover and let it stand. Whip it smooth and light with a fork, when cool beat yolks of three eggs in a large bowl, add tablespoon melted butter, then add milk and bread crumbs, lastly, add the whites beaten to a stiff froth, proceed in the usual manner.

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In 1 lb. and $\frac{1}{2}$ lb. Lead Packages.

PASTRY

PIE-CRUST,

One quart of flour, one-half pound of lard, sweet and firm, one-half pound of butter, one small teacup of ice-water. Sift the flour into a deep wooden bowl. With a broad bladed knife or a small keen chopper cut up the lard into the flour until it is as fine as dust. Wet with ice-water in a stiff dough, working it with a wooden spoon until obliged to make it into a roll or ball with your hands. Flour these, and knead the paste into shape with as few strokes as will effect your end. Lay the lump upon a floured kneading-board and roll it out into a thin sheet, always rolling from you with quick, light action. When thin enough, stick bits of butter in regular close rows all over the sheet, using a knife for this purpose rather than your hands. Roll up the paste into close folds as you would a sheet of music. Flatten it so that your rolling-pin can take hold, and roll out again as thin as before. Baste, roll up and thin out, until your butter is gone. It is a good plan to sprinkle the inside of each sheet with a little flour after buttering it, before making it into a roll. Finally make out your crust, butter your pie-plates, lay the paste lightly within them, cut it off evenly about the edges after fitting it neatly; gather up the scraps left from cutting, and make into another sheet. If the pies are to have a top crust, fill the plates with fruit or whatever you have ready, lay the paste on this, cut it to fit, and press down the edges to prevent the escape of the juice, with a spoon, knife or jagging-iron, ornamenting it in a regular figure. Bake in a moderate oven until a light brown. Be particularly careful to have your heat as great at the bottom as at the top, or the lower crust will be clammy and raw. Pastry is always best when fresh. It is well, when you can spare the time, to lay the roll, when all the butter is used up, in a very cold place for fifteen minutes or so before rolling it into crust. Indeed, some people let it stand on the ice an hour in hot weather. They say it tends to make it flaky as well as firm. Touch as little with your hands as may be practicable.

GERMAN APPLE PIE,

One-half pound of flour, four ounces of butter, one teaspoonful of baking powder, and a little water. Roll the dough out until it is about one-eighth of an inch thick. Lay a few pieces of butter on the

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LOWEST PRICES

paste, and a little sugar, then lay the apples, cut into slices, on in rows. Sprinkle a handful of currants over these, then a little sugar, one egg and a tablespoonful of milk poured over. Cook about thirty minutes.

USE PURE GOLD BAKING POWDER.

LEMON PIE.

One tablespoonful of corn starch, add a cup of boiling water, two cups of powdered sugar, four eggs and two lemons. This will make three pies.

LEMON PIE No. 2.

One lemon, rind and juice, one cup of sugar, one cup of water, one tablespoonful of corn starch cooked in water till thick, three eggs, two of the whites saved for frosting, one cup of sugar.

ARLES LEMON PIE.

The juice of two lemons, one cup of sugar, yolks of three eggs, one cup of milk and one dessertspoonful of corn starch. Line a pie plate with a nice crust, then fill with the mixture. When cooked beat the whites of the eggs with two tablespoonfuls of white sugar, then cover the pies with it and place in the oven to brown.

GOOSEBERRY TART.

One and one-half pints of gooseberries, one-half pound of short crust, one-half pound of moist sugar. With a pair of scissors cut off the tops and tails of the gooseberries; put them into a deep pie dish, pile the fruit high in the centre, and put in the sugar; line the edge of the dish with short crust, put on the cover and ornament the edges of the tart, bake in a good oven for about three-quarters of an hour and, before being sent to the table, strew over it some fine sifted sugar. A jug of cream, or a dish of boiled or baked custard, should always accompany this dish.

PUMPKIN PIE.

One cup of stewed pumpkin, one coffeecup of milk, three eggs, a piece of butter the size of a walnut, two teaspoonfuls cinnamon, one teaspoonful of ginger, a little salt and pepper. Sweeten with molasses.

RHUBARB PIE.

Two cups of rhubarb, one tablespoonful of water, one-half cup of sugar, a little butter. Crust, one pint of flour, one-half cup of lard, a pinch of salt, water to roll out.

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In 1 lb. and ½ lb. Lead Packages.

COCOANUT PIE.

One cup of sugar, one-half cup of butter, half of a grated cocoanut, one quart of milk, four eggs, one teaspoonful of corn starch. Beat sugar and butter together ; add the eggs, then the cocoanut, lastly the milk. This will make two pies.

MINCE MEAT.

One and one-half pounds of beef, three pounds of suet, three pounds of currants, two pounds of moist sugar, two ounces of citron, two ounces of orange peel, two ounces of lemon peel, the rind of one lemon and the juice of two, half a nutmeg grated, twelve apples and one-half pint of brandy.

TARTS.

Use the best of puff paste ; roll it out a little thicker than the pie crust, and cut with a larger biscuit-cutter twice as many as you intend to have of tarts ; then cut out of half of them a small round, in the centre, which will leave a circular rim of crust ; lift this up carefully and lay on the large pieces. Bake in pans and fill with any kind of preserves, jam or jelly.

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In 1 lb. and $\frac{1}{2}$ lb. Lead Packages.



PLAIN AND FANCY DESSERTS

GENERAL DIRECTIONS.

FLOUR—Should always be sifted just before you wish to use it.

CREAM OF TARTAR OR BAKING POWDER—Should be thoroughly mixed with the flour.

SODA—Should be dissolved in the milk.

BUTTER AND SUGAR FOR CAKE—Should always be beaten to a cream.

EGGS.—Beat the yolks until you can take up a spoonful, whip the whites to a stiff froth and stir them into the cake with the flour, the last thing before putting the cake into the tins.

TO BOIL A PUDDING IN A BAG.—Dip the bag (which should be made of thick cotton or linen) in hot water and rub the inside with flour before putting in the pudding; when done, dip the bag in cold water and the pudding will turn out easily. Always put a plate on the bottom of the kettle to keep the pudding from burning.

TO STEAM A PUDDING.—Put it into a tin pan or earthen dish, tie a cloth over the top and set it into a steamer, cover the steamer closely. Allow a little longer time than you do for boiling.

WEIGHTS AND MEASURES.

Two cups of sifted flour weigh one pound.

One pint of sifted flour weighs one pound.

One pint of white sugar weighs one pound.

Two tablespoons of liquid = one ounce.

Eight teaspoons of liquid = one ounce.

One gill of liquid = four ounces.

One pint of liquid = sixteen ounces.

SUET PUDDING.

One cup suet or butter, one cup of molasses, one bowl of raisins and currants, one egg, one cup of sweet milk, one teaspoonful of saleratus dissolved in milk, one fourth teaspoonful of cloves, one half nutmeg. Mix stiff with flour and steam three hours.

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SAUCE.

One cup of butter and two cups of sugar, beat to a cream, add three eggs beaten very light, stir in two tablespoonfuls boiling water. Flavor with wine, brandy or vanilla.

PLUM PUDDING.

One pound of suet, one pound of bread crumbs, one pound of currants, one pound of raisins, one-half pound of sugar, one-half pound of mixed candied peels, two tablespoonfuls flour, one nutmeg, a little mace, a little salt, six eggs and a little milk.

FRUIT PUDDING.

Take one cup each of sweet milk, suet (minced), raisins, currants, and molasses, stiffen with bread crumbs and a little flour, first adding three teaspoonfuls baking powder to the flour and crumbs. Poil or steam till done.

USE PURE GOLD BAKING POWDER.

GINGER PUDDING.

One-half pound of flour, one-quarter pound suet, one-quarter pound of moist sugar, two large teaspoonfuls of grated ginger. Mode: Shred the suet very fine, mix it with the flour, sugar and ginger, stir well together, butter a basin and put the mixture in dry, tie a cloth over and boil for three hours.

GINGER PUDDING No. 2.

One egg, one cup of molasses, one-half cup of butter, one-half cup of fruit, one-half cup of hot water, one tablespoonful of ginger, one teaspoonful soda, stir stiff and steam one hour.

SAUCE FOR GINGER PUDDING.

One egg, one cup of sugar, one-third cup of butter, one tablespoonful flour, one and one-half tablespoonfuls of lemon. Pour boiling water in and make like thin starch.

NORWOOD PUDDING.

Boil one pint of milk, when cold stir in half a pound of flour, six ounces of suet, two eggs well beaten, and one cup of raisins. Bake half an hour and serve with sweet sauce.

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FIG PUDDING.

Two eggs, two cups of suet, two cups of flour, one pound of figs, one pound of bread crumbs, two teaspoonfuls of baking powder, one cup of brown sugar, one cup of milk, one-half teaspoonful of salt. Mix the flour and suet, then add the figs chopped fine, then the eggs, milk and bread crumbs. Put in a mould, and steam two hours.

USE PURE GOLD BAKING POWDER.

DATE PUDDING.

One pound of dates, one-half cup of suet, two eggs, one and one-half cups of flour, one-half cup of milk, one teaspoonful baking powder. Steam two hours.

USE PURE GOLD BAKING POWDER.

CARROT PUDDING.

One and one-half cups of flour, one cup of sugar, one cup of suet, one cup of raisins, one cup of currants, one cup of potatoes, grated, one cup of carrots, grated, one teaspoonful of soda and two eggs. Steam or boil three hours.

INDIAN PUDDING.

One-half cup of yellow meal, one quart of milk, one tablespoonful of chopped suet, one-quarter cup of molasses. Put in a pudding dish and bake one hour and a half in a slow oven, stirring occasionally.

A BACHELOR'S PUDDING.

Four ounces of grated bread, four ounces of currants, four ounces of apples, two ounces of sugar, three eggs, a few drops of the essence of lemon, a little grated nutmeg. Mode: Pare, core and mince the apples very fine, sufficient when minced to make four ounces, add the currants (well washed), the grated bread and sugar, whisk the eggs, beat these up with the other remaining ingredients, thoroughly mix, put the pudding into a buttered basin, tie down with a cloth and boil for three hours.

BAKED BATTER PUDDING.

One and one-half pints of milk, four tablespoonfuls of flour, two ounces of butter, four eggs, a little salt. Mode: Mix the flour with a small quantity of cold milk, make the remainder hot and pour it into the flour, keeping the mixture well stirred, add the butter, eggs

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and salt, beat the whole well, and put into a buttered pie-dish, bake three-quarters of an hour and serve with stewed fruit. Baked in small cups, this makes very pretty little puddings. Time, three-quarters of an hour, sufficient for five or six people.

WHITE PUDDING,

A piece of butter the size of an egg, beaten up with three-quarters of a cup of white sugar, then add one egg well beaten, one large cup of milk, two cups of flour, two teaspoonfuls of baking powder, put a little jam in the bottom of a buttered mould, then put in the mixture and steam for one hour. Use with sauce.

USE PURE GOLD BAKING POWDER.

BAKED APPLE DUMPLING.

Two cups of flour, two teaspoonfuls of baking powder and a pinch of salt mixed dry together and sifted. One cup of suet, chopped. Make into a very soft dough with milk or milk and water with a spoon. Then flour the hands and take a lump of dough and bury in it half an apple, peeled and cored, and cover thoroughly with the dough, put into a deep pudding dish, buttered, and on the top of each lay a small bit of butter, and over all sprinkle a cup of brown sugar. Just before putting in the oven, pour round them a cup of boiling water. A tolerably hot oven will bake them in three-quarters of an hour, when the water will be absorbed and the crust brown. Sufficient for about six dumplings.

USE PURE GOLD BAKING POWDER.

DELMONICO PUDDING.

Three heaping teaspoonfuls corn starch mixed into a little cold milk or water, the yolks of three eggs beaten together with four tablespoonfuls of white sugar, one pint of milk boiled in a milk boiler. When it comes to a boil, pour in the eggs, corn starch and sugar, stirring all the while, add a pinch of salt. Pour into a pudding-dish when thick and bake till solid enough to bear peaches or any fruit preferred. Spread the whites on top, having been previously beaten to a froth.

COTTAGE PUDDING.

Two tablespoonfuls melted butter, one cup of sugar, three small cups of flour, one cup of milk, one egg, three teaspoonfuls of baking powder.

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RICE PUDDING.

Three-quarters of a cup of rice to a pint of water and a pint of milk, add a pinch of salt and a teaspoonful of butter. Bake about an hour in a slow oven.

TAPIOCA PUDDING.

One cup of tapioca soaked in water an hour, one quart of milk, three eggs, one cup of sugar. Bake.

TAPIOCA CREAM.

Three tablespoonfuls of tapioca, soaked in a teacup of water over night, add one quart of milk, stir together and boil twenty minutes. Beat the yolks of three eggs and one cup of sugar, thoroughly, stir into the milk, flavor with vanilla. Beat the whites very stiff, put in the bottom of the dish and pour the rest over it. Serve cold.

SNOW PUDDING.

One-half box gelatine soaked in a cup of water one hour, two lemons, grated, three eggs, one and one-half cups of sugar, add sugar and lemons to gelatine, then pour over one-half pint of boiling water. When dissolved beat until all sparkles, then add the whites of eggs beaten stiff. Make a custard of the yolks.

BOILED CUSTARD.

Six eggs, one quart of milk, six tablespoonfuls of sugar, scald the milk, add the sugar and eggs beaten together. Stir until done.

BAKED CUSTARD.

One quart of milk, four well beaten eggs, four tablespoonfuls of sugar, flavor to taste. Bake in moderate oven.

CHOCOLATE CUSTARD.

Grate one-quarter of a pound of good cooking chocolate into a small saucepan, add one large cup of brown sugar and one wine-glassful of boiling water, put on the stove to dissolve thoroughly. Mix two tablespoonfuls of corn starch smooth in a cup of milk, then put on the other three cups of milk, with a piece of butter the size of a small egg, and when boiling thicken with corn starch, let this boil up well, then add the dissolved sugar and chocolate. Stir till well mixed, then take off the fire and add a tablespoonful of extract of vanilla.

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ORANGE PUDDING

Peel and cut five good, sweet, juicy oranges into thin slices, taking out all the pips. Pour over them a coffee cup of white sugar, let a pint of milk get boiling hot by setting in boiling water, add the yolks of three eggs, one tablespoonful of corn starch made smooth in a little milk, stir, and as soon as thick pour over the fruit, beat the whites to a froth and pour over the whole and put in oven to brown.

LEMON PUDDING.

Two lemons, juice of both and grated rind of one, one cup of sherry, one large cup of sugar, one pint of cream well sweetened and whipped stiff, a little nutmeg. Strain the lemon juice before adding the wine and nutmeg, strain again and whip gradually into the frothed cream. Serve in jelly glasses and send around cake with it. It should be eaten soon after it is made.

LEMON PUDDING No. 2.

Grated rind and juice of two lemons, three pints of boiling water, yolks of four eggs, one and one-half cups of white sugar, one-half cup of corn starch. Put sugar in water and let boil, then add the yolks of the eggs, the lemon and the corn starch. Save the whites for the top. To be eaten cold.

GATEAU DE POMMES.

Boil in a pint of water one and one-half pounds of sugar until it becomes a rich syrup, two pounds of apples, peeled, cored and cut small, boil them in sugar with grated peel and juice of one large lemon till all are reduced to a pulp. Put into a mould, and when served, put a custard over the mixture of apple. This will keep for a year.

APPLE SNOWBALLS.

Two teacupfuls of rice, apples, moist sugar, cloves. Mode: Boil the rice in milk until three parts done, then strain off and pare and core the apples without dividing them. Put a small quantity of sugar and a clove into each apple, put the rice round them and tie each ball separately in a cloth. Boil until the apples are tender, then take them up, remove the cloths and serve. Time: Half an hour to boil the rice separately, half an hour to one hour with the apples.

FIG SHAPE.

One pound of figs, boiled thoroughly, half a box of gelatine, dissolved, one cup of sugar, half a cup of whiskey; beat all together and pour into a mould to set. Serve with whipped cream.

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PRUNE CREAM.

Stew some prunes (according to the quantity you require), with stick of cinnamon tied to a strip of lemon peel, adding half a pound of sugar to each three-quarters of a pound of fruit, add either hot water or claret enough to make a syrup (about three gills), remove flavoring, pulp prunes and put them and the syrup through a sieve, add a little whipped cream, stiffen with half an ounce of gelatine and pour in mould.

LEMON SPONGE.

To one pint of water, one ounce isinglass, one-half pound of loaf sugar, the juice of two lemons, and a little of the rind rubbed with a few lumps of the sugar. Simmer a few minutes and when nearly cold begin to beat and beat to a white sponge.

COCOANUT PUDDING.

One pint of rich milk, two tablespoonfuls of corn starch, whites of four eggs, scant half cup of sugar, a little salt. Put the milk over the fire, and when boiling add the corn starch, wet with a little cold milk; then the sugar, stirring constantly until it makes a smooth paste, then take from the fire and stir in the beaten eggs. Flavor with lemon or vanilla, and when slightly cooled add half a grated cocoanut. Pour into a mould, set in a cold place. Serve with soft custard.

APPLE SNOW.

Mash the pulp of three baked apples with silver spoon, and one cup of sugar and the beaten white of an egg, flavor and beat half an hour. Serve on soft custard or alone.

CHARLOTTE RUSSE.

Mixture for four moulds : Soak two small packages of gelatine in two cups of cold water, add two cups of boiling water and two cups of sugar, strain through a cloth and allow to cool, but not to thicken. Beat two quarts of cream until pretty thick, then add the gelatine and beat a short time longer, then fill the moulds and let them stand in snow or ice for about fifteen minutes, after which, turn them out and put lady fingers around them. Have the mould ready with a little jelly in the bottom before putting in the cream.

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CAKE

SOFT GINGERBREAD.

Three-quarters cup butter, one cup brown sugar, one cup molasses, one cup sour milk, three eggs, three cups flour, three teaspoonfuls baking powder, ginger to taste. No beating required.

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GINGERBREAD.

One cup brown sugar, four cups flour, one-third cup butter, one cup molasses, two eggs (not beaten), one teaspoonful soda (in milk), ginger, cinnamon to taste.

SPANISH BUN.

Four eggs, leaving out the whites of three for icing, two cups of sugar, three-quarters cup of butter, one cup milk, two cups flour, three teaspoons baking powder, one teaspoon ground cinnamon, one teaspoon ground cloves and one nutmeg. Bake in a long pan. Beat the whites of the eggs to a stiff froth and add a teaspoon of white sugar. When the cake is baked, spread on the eggs and let brown a little.

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COOKIES.

Three-quarters of a pound butter, one pound granulated sugar, one cup milk, one egg, one-half teaspoon soda dissolved in milk, a little flavoring, add flour enough to roll out as thin as possible, cook in a hot oven.

COOKIES No. 2.

One-half cup lard, one-half cup brown sugar, two eggs, two and a half cups of flour, one and a half teaspoons baking powder, roll out very thin and bake in a rather hot oven. If you have dripping it will do instead of lard, and will be richer.

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GINGER COOKIES.

Two cups molasses, two-thirds cup butter, two teaspoons ginger, three teaspoons soda dissolved in a little boiling water in a cup. Now fill cup with buttermilk. Do not mix too thick.

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INVALIDS' CAKES]

One pound flour, one and one-half teaspoons baking powder, two ounces butter, two ounces white sugar, one-half pint of milk. Make milk and sugar luke warm, then add flour and butter which has been mixed together. Roll as thin as possible. More flour is sometimes needed.

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JUMBLES.

Two cups sugar, one cup butter, one cup sweet milk, four cups flour, three eggs, three teaspoons baking powder. Mix thoroughly and drop on buttered tins. Sprinkle with sugar before baking.

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FRIED CAKES.

One cup of sugar, two eggs, two tablespoons (no more) melted butter, two-thirds cup of milk, pinch of salt, a little nutmeg, two teaspoons baking powder. Mix to a stiff batter. Fry in boiling lard.

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SCOTCH SHORTBREAD.

One pound sugar, two pounds butter, four pounds flour. Cream the butter and sugar and work in flour.

WALNUT CAKES.

One-half pound walnut meats, half pound brown sugar, four tablespoons flour, one-quarter teaspoon baking powder, one-third teaspoon salt, two eggs. Beat eggs, add sugar, flour, salt and lastly meats. Drop small spoonfuls on well-buttered pans and bake brown. Remove from pan as soon as cooked. Butter nuts are also nice.

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NUT CAKE.

Two-thirds cup butter, two (good) cups sugar, one cup milk, three eggs, three cups flour, three teaspoons baking powder, one cup nuts. Bake in a shallow tin about two inches thick, cut in squares, frost and put one walnut meat in each square.

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HICKORY NUT CAKE.

One and a half cups of sugar, one-half cup of butter (small measure), whites of four eggs, three-fourths of a cup of sweet milk,

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two cups of flour, one teaspoon of baking powder, one cup of hickory nut meat chopped.

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CUP CAKE.

Butter the size of an egg, two cups of sugar, three cups flour, four eggs, one cup sweet milk, three tablespoons baking powder in flour. Flavor to taste.

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CHOCOLATE CAKE.

One cup butter, two cups sugar, two and a half cups flour, five eggs, one cup milk, two teaspoons baking powder, one-half cake Bakers' chocolate grated. Put in chocolate just before adding the flour, bake in jelly tins, ice with chocolate.

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LAYER CAKE.

One cup sugar, butter the size of an egg, three eggs, five tablespoons milk, one cup of flour, one-half cup corn starch, two teaspoons baking powder.

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PRINCE OF WALES CAKE.

DARK PART.—Yolks of three eggs, one cup brown sugar, half cup butter, half cup of sour milk, one tablespoon molasses, two cups flour, one teaspoon soda, half tablespoon cloves, one tablespoon cinnamon.

WHITE PART.—Whites of three eggs well beaten, one cup white sugar, half cup butter, half cup sweet milk, one cup flour, half cup corn starch, two teaspoons baking powder. Bake in layers. The dark part may be made the same as the white, by using chocolate to darken it.

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MINNEHAHA CAKE.

Two cups sugar, half cup butter, one cup milk, the whites of six eggs, three cups flour, three teaspoons baking powder. Bake in layers and make frosting as follows: One cup sugar, one-quarter cup water, boil till it threads, then mix it with the whites of two well-beaten eggs. When quite cool stir in half cup of small raisins, half cup chopped walnuts. Spread between layers and on top of cake.

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FIG CAKE.

One-half cup butter, two cups sugar, one cup of milk, three eggs, two cups flour, two teaspoons baking powder.

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ROLLER JELLY CAKE.

Four eggs, one cup sugar, one cup flour, two heaping teaspoons baking powder.

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ORANGE CAKE.

One cup sugar, half cup butter, yolks of three eggs, juice of one large orange, half cup sweet milk, one and two-thirds cups flour, two teaspoons baking powder. Rub the sugar and butter to a cream. Add the eggs and orange juice. Sift the baking powder into the flour, and add the flour and milk alternately. The whites of the eggs to be folded in last. Bake in layers, in an oven not too hot.

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CORN STARCH CAKE.

Whites of three eggs, half cup corn starch, half cup butter, half cup milk, one and a half teaspoons baking powder, one cup sugar, one cup flour. Flavor with lemon. Bake in moderate oven for half an hour.

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SPONGE CAKE.

Three eggs, two cups of sugar, two cups flour, one-half cup of cold water, one and a half teaspoons of baking powder. Beat the eggs five minutes, add the sugar, and beat ten; add one cup of flour, then the water and rest of flour with baking powder. Flavor with lemon.

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HOT WATER SPONGE CAKE.

One and a quarter cups sugar, four eggs, one and a half cups of flour, two small teaspoons of baking powder, four tablespoons of hot water. Sift the sugar and cream, yolks and sugar thoroughly, then add the whites well-beaten, and beat all together ten minutes. Add flour well sifted, lastly stir in the hot water. Bake in a tube pan in a moderate oven.

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STRAWBERRY SHORTCAKE.

Two tablespoons sugar, three tablespoons melted butter, one egg, one cup of milk, one pint flour, one-quarter teaspoon of salt, two teaspoons baking powder sifted in the flour. Stir well and bake in one pan.

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GEORGE WASHINGTON CAKE.

One pound of sugar, one pound of flour, two teaspoons baking powder, one pound raisins, one-half pound of citron, twelve ounces butter, one tea-cup of sweet milk, two wine glasses of wine mixed with the milk, one nutmeg, one teaspoon of rose water.

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MARBLE CAKE.

LIGHT PART.—One cup white sugar, half cup buttermilk, whites of three eggs, two cups flour, one and a half teaspoons baking powder.

DARK PART.—One-half cup brown sugar, one-quarter cup butter, half cup molasses, one-quarter cup milk, half nutmeg, one teaspoon cinnamon, half teaspoon ground allspice, two cups flour, yolks of three eggs and one and one-half teaspoons baking powder. Put a couple of spoonfuls of the white mixture in the tin first, then one or two of the brown alternately.

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MARYLAND CAKE.

Two cups of flour, one cup of sugar, four tablespoons melted butter, one cup of raisins, one teaspoon of cloves, one teaspoon of cinnamon and one half nutmeg, one cup of sour milk and one teaspoon of soda. Bake one hour.

RAISIN CAKE.

One cup butter, two cups white or brown sugar, half pound raisins, one-half an ounce orange peel, one large cup milk, teaspoonful lemon juice, three teaspoons baking powder, flour enough to make a good thick batter. Bake in a moderate oven.

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ANGEL CAKE.

Whites of eleven eggs, one and half cups sugar, one cup flour, one teaspoon vanilla, one teaspoon cream of tartar, add cream of tartar to flour and sift five times. Have the whites beaten very stiff, and to them add the sugar very carefully and then the flour

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also very carefully, then the flavoring. Turn into an angel cake tin and bake slowly for three-quarters to one hour in a very slow oven. When done turn upside down, letting it rest on two cups till quite cold.

SEED CAKE.

One pound butter, one pound sugar, one and a quarter pounds flour, four eggs, one tablespoon caraway seeds, three teaspoons baking powder, a little milk.

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WATER POUND CAKE.

One pound sugar, half pound butter (light weight), take out tablespoon butter and substitute lard, four eggs. Break one egg in at a time and heat well, one cup luke-warm water, one pound flour, two teaspoons baking powder. Flavor and bake in a moderate oven.

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CHOCOLATE CAKE.

One and one-quarter cups sugar, one-half cup butter, three eggs (yolks only), one teaspoon soda dissolved in one-third cup sour milk. Melt less than one-quarter pound chocolate over hot water and mix one-third sour milk with it, one cup of flour, one teaspoon vanilla; lastly, whites of two eggs.

ICING.—White of one egg beaten stiff, one cup white sugar, five tablespoons water, boil together till it hardens in water, then beat into the beaten white of egg.

CHEESE STRAWS.

Three tablespoons of flour, three tablespoons of cheese, one tablespoon of butter, one tablespoon of milk, one-half saltspoon of salt, one-quarter saltspoon of pepper, a little nutmeg and one egg (yolk only). Mix the dry ingredients and add the milk, egg and butter softened. When the dough is smooth, roll it very thin and cut in narrow strips three inches long and bake in a slow oven about fifteen minutes.

COCOANUT DROPS.

One-half or three-quarters pound cocoanut when grated, white of one egg, half weight of cocoanut of powdered sugar, one teaspoon of vanilla and a pinch of salt in white of egg. First add sugar, then vanilla, then cocoanut. Heat tin, rub over with beeswax and drop in pointed shapes. Bake in rather a cool oven until light brown.

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MACAROONS.

Whites of five eggs beaten stiff, a pinch of salt, one teaspoon of vanilla, scant pound of powdered sugar, and a scant pound of almond paste. Heat tin for beeswax to come off a little and drop on about the size of a hickory nut. Bake a light brown.

VENETIAN CAKES.

One-quarter pound butter, six ounces sifted flour, one-quarter pound of sugar, vanilla flavoring, yolks of two eggs, one-quarter pound almonds. The butter and sugar are to be creamed together, the well-beaten yolks and flavoring to be added. The almonds are cut into strips and added, then the sifted flour. Roll into tiny balls and dip them in sugar, place half an almond on top of each. Cook about fifteen minutes.

PLUM CAKE.

One pound flour, one-quarter pound butter, half-pound sugar, half-pound currants, two ounces candied lemon peel, half pint milk, two teaspoons baking powder. Mode: Put the flour in basin, with sugar, currants and sliced candied peel; beat the butter to a cream and mix these ingredients together with the milk, add it to dough and beat the whole well until everything is thoroughly mixed. Put the dough into a buttered tin and bake the cake from one and a-half to two hours.

USE PURE GOLD BAKING POWDER.

PLUM CAKE.

Three-quarter pound butter, one pound sugar, one dozen eggs, two pounds Valencia raisins, two pounds Sultana raisins, two pounds currants, half pound mixed peel (cut fine), half pound almonds, blanched and chopped fine, one pound flour, one nutmeg, one teaspoon mixed spice, half tumbler alcohol, fifteen drops essence lemon. Beat butter and sugar to cream, add yolks of eggs well beaten, then the whites which have been well frothed. Sift the flour over the fruit and mix thoroughly, then add to the other ingredients, lastly put in peel and nuts. Bake six hours in a slow oven.

CHEESE SOUFFLE.

One pint of milk, two-thirds cup grated cheese, four soda biscuits rolled fine, two eggs beaten separately, salt to taste. Beat yolks of eggs, soda biscuits, cheese and milk and add beaten whites last of all. Bake half an hour in a moderate oven.

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ICING

BOILED ICING.

One small teacup of granulated sugar, wet with very little water, let it boil without stirring, until it begins to thicken. Take whites of two eggs, beat very light. Strain the boiled sugar into them slowly, beating all the time. Flavor to taste.

PLAIN WHITE ICING.

A small cup of pulverized sugar (well sifted), mixed to a stiff paste with milk or cream and flavored with lemon. This icing may be made pink by adding a few drops of cochineal.

CHOCOLATE ICING.

Half a cup of pulverized sugar and half a cup of grated chocolate sifted well together and mixed to a paste with boiling water.

CHOCOLATE ICING No. 2.

Whites of two eggs, half a cup of pulverized sugar, half a cup of grated chocolate, vanilla flavoring. Beat the whites to a stiff froth, mix in the sugar, chocolate and flavoring, and cook over the steam of the kettle until it thickens.

HICKORY NUT FROSTING.

Allow one cup of pulverized sugar to the white of an egg, beat till very light and add the hickory nuts chopped very fine.

CUSTARD FOR FILLING.

One egg, one-half pint milk, one teaspoon corn starch, tablespoon of flour, two tablespoons sugar. Scald the milk, beat the egg, sugar, flour and corn starch together, add the milk, boil until thick, flavor, and when cold spread between the layers.

LEMON FILLING.

One egg, one lemon, half a cup of sugar, a tablespoon of corn starch. Beat the egg and sugar together, add the juice and grated rind of the lemon and cook over the steam of the kettle. When heated, add the corn starch wet with a little water, and cook till thick. Let it cool before spreading between layers of the cake.

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JAMS AND JELLIES

ORANGE MARMALADE.

To each pound of bitter oranges allow three pints of water. Slice the oranges very thin, and pick out the pips. Put them into a jelly jar and allow them to stand twenty-four hours. Then boil until the peel is tender. Remove from the fire, cover, and let stand another twenty-four hours. Then allow one pound of fine sugar for each pint measure, and boil until the peel is transparent. One lemon to each pound of oranges.

ORANGE MARMALADE No. 2.

Nine Seville oranges, three sweet oranges, four lemons. Cut across the grain as finely as possible. Place in a dish with four quarts cold water, and let it stand thirty-six hours. Then boil (water and all) for two hours, add eight pounds loaf sugar, and let boil one hour longer, or until it will jelly. The addition, when nearly boiled, of a wine-glass of spirits, has the effect of causing all impurities to rise to the surface, and clarifies the jelly.

MARMALADE No. 3.

Four sweet oranges, four sour oranges, the pulp and juice of three lemons, six pints water, six pints sugar. Shave rind and pulp separately. Put two pints water on the rinds and two pints on the seeds. Let them soak thirty-six hours. Wash seeds off in remaining two pints of water, and boil gently, rinds and pulp, in all the water until the rinds are tender and transparent. Add sugar, either heated or very slowly, so as not to check boiling. Boil until jellied. The rinds of the lemons may be grated in, as it improves the flavor.

LEMON MARMALADE.

Nine lemons shredded fine. Add seven and a half pints of water, and let stand twenty-four hours. Then boil three hours, add six pounds sugar, and let boil one hour.

ISINGLASS, OR GELATINE.

Put three ounces of isinglass or gelatine in a sauce-pan with two quarts of water (cold), bring it quickly to boil, and let it boil very fast, until the liquor is reduced one-half. Carefully remove the scum

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as it rises, then strain it through a jelly bag, and it will be ready for use. If not required very clear, it may be merely strained through a fine sieve. Rather more than half an ounce of isinglass is about the proper quantity to use for a quart of strong calf's-foot stock, and rather more than two ounces for the same quantity of fruit juice. The larger the mould the stiffer should be the jelly, and where you have no ice, more isinglass must be used. This forms a stock for all kinds of jellies, which may be flavored in many ways. Cook one and a half hours.

COFFEE JELLY.

Soak an ounce of gelatine in a pint of cold water, with the juice of one lemon and a tablespoonful of sugar, for one hour. Then pour into it a pint of boiling strong, clear coffee. Stir until thoroughly dissolved, strain into a mould, and serve with whipped cream.

WINE JELLY.

One box Cox's or Koepff's gelatine, one cup cold water, one quart boiling water, two cups sugar, two cups sherry wine, juice of two lemons. Soak the gelatine in the (cold) water half an hour, add boiling water, lemon juice, sugar and wine. Stir well and strain through a fine flannel bag. It will require a day in a cold place to set.

LEMON JELLY.

One-half box Cox's or Koepff's gelatine, soaked in one-half pint cold water one hour. Add one pint boiling water, and one and one-half cups sugar, three lemons, grated. Stand on the stove until boiling. Strain and pour into a mould.

ORANGE JELLY.

Take two ounces of gelatine, and pour on hot water enough to cover it, and let soak until it is dissolved. Boil together one quart of water, and one-half pound of sugar, and add the dissolved gelatine. Add the juice of five oranges, and one lemon, and the whites of two eggs well beaten. Boil a few minutes, and strain through a jelly bag. Turn into moulds and set to cool.

CURRANT JELLY.

Add one pound of granulated sugar to each pint of juice, squeeze currants and boil twenty minutes. Add the sugar, which should be heated. While the juice boils stir well together until the sugar is well dissolved. Pour into jars or glasses.

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QUINCE JELLY.

Take the cores and parings of the quinces, put them in enough cold water to cover them, and boil until they are soft. Squeeze, and add the juice to the water, and any syrup which may be left from the quince preserve, and strain it. To each pint of juice allow a pound of sugar. Spread the sugar in pans, put it in the oven to heat. It must be watched, and stirred to prevent burning. Let the juice boil for five minutes, then pour in the hot sugar, stirring until it is entirely dissolved, and skimming any skum that may rise. There will be very little. Let it come to a boil, then take from the fire and put in jars or glasses. The jelly will be clear, of a good color and keep well.

APPLE JAM.

Take about twelve Spitzenberg apples, peel, core and throw into a dish of cold water as you do them. When done, rinse in fresh water, put them into a preserving pot, almost cover with boiling water, then cover down tightly. Boil them quickly, and when almost soft put in one large cup of white sugar, juice of one lemon and one orange. Let all simmer gently for a few minutes longer.

RASPBERRY JAM.

Six pounds sugar to eight pounds fruit, one pint currant juice, with an additional pound of sugar. Jam all together, and boil down until a good rich flavor. Then can.

CANNED PINEAPPLE.

Three-fourths pound of sugar to one pound of fruit, allowing one cup of water to a pound of sugar. Pick the pineapple to pieces with a silver fork, scald and can hot.

CANNED CHERRIES.

One-fourth pound sugar, one pound fruit, one teacup vinegar to five pounds fruit.

CITRON PRESERVES.

Pare and take out the seeds and cut them in pieces one inch thick and two inches in length, weigh them and put into a preserving kettle and cook until they are clear (or steam them). Then make syrup of their weight in sugar with water, and add two sliced lemons for each pound of fruit. Put the citron into the syrup, a part at a time, and boil about fifteen minutes, skim out and put into a jar. When all has been thus cooked, boil the syrup down thick, and pour over it. Cover closely with paper which the air cannot penetrate, or use air-tight jars.

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SALADS AND PICKLES

SALAD DRESSING.

One-half teacup of cream, one tablespoonful butter, one teaspoonful salt, one-half teaspoonful pepper, one teaspoonful made mustard, one tablespoonful white sugar, one teacupful vinegar, one egg beaten up. Mix all the ingredients except the vinegar and bring to a scald. Then stir in vinegar very carefully lest it curdle. Stir till it thickens, then remove from the fire and let it get cold before using.

CHICKEN SALAD.

Cut up one steamed chicken into very small pieces, chop two heads of celery very fine, chop one head of lettuce, chop one pickled beet.

DRESSING.

Three eggs beaten very light and put into a sauce-pan, three tablespoonfuls vinegar, one-half teaspoonful salt, one tablespoonful butter, one-quarter teaspoonful white pepper. Stir constantly till boiled. Let cool, then add one-half cup whipped cream. Pour over salad just before serving.

CHICKEN SALAD No. 2.

Three eggs, one teaspoonful pepper, six teaspoonfuls cream or milk, one teaspoonful brown sugar, one teaspoonful salt, one teaspoonful mustard, one cup vinegar. Mix all together and put on stove, stirring constantly till it thickens. Let it come barely to a boil. One pair of chickens shredded, one and one-half bunches of celery. One-half this quantity of salad is enough for one tin of chicken.

GAME SALAD.

Take the remains of cold cooked game, shred fine, and cover it with the following dressing : Take the yolk of a hard boiled egg and mix it smoothly with a tablespoonful of salad oil. Stir in a little salt and pepper, a little made mustard, a dessertspoonful of walnut catsup, and three dessertspoonfuls of vinegar.

SALAD DRESSING (FRENCH).

To two tablespoonfuls salad oil take one of vinegar, pour over the salad and mix well. Pepper and salt.

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SALMON SALAD.

Take a tin of salmon and drain off the liquid and mix with a head of chopped celery. Pour over this a dressing made of two raw eggs, one tablespoonful of butter, eight tablespoonfuls of vinegar, one-half a teaspoonful of mustard and a teaspoonful of corn starch mixed in two tablespoonfuls of cream, salt and pepper to taste. Put into a bowl over boiling water until it thickens and when cool add part of the salmon liquid.

APPLE SAUCE FOR GEESE, ETC.

Six good-sized apples, sifted sugar to taste, a piece of butter the size of a walnut, water. Mode: Pare, core and quarter the apples; throw them into cold water to preserve their whiteness. Put them in a saucepan with sufficient water to moisten, and boil until soft enough to pulp. Beat them up, adding sugar and a small piece of butter. Time, about three-quarters of an hour. This is sufficient for a goose or pair of ducks.

HORSERADISH SAUCE.

Four tablespoonfuls grated horseradish, one teaspoonful pounded sugar, one teaspoonful salt, one-half teaspoonful pepper, two teaspoonfuls made mustard, vinegar. Mode: Grate the horseradish and mix it well with the sugar, salt, pepper and mustard, moisten with sufficient vinegar to give it the consistency of cream and serve in a tureen. Three or four tablespoonfuls of cream will much improve the sauce. Heat it in a jar, which place in a saucepan of boiling water. It will curdle if allowed to boil.

MINT SAUCE FOR ROAST LAMB.

Four dessertspoonfuls of chopped mint, two dessertspoonfuls of pounded white sugar, one-half pint vinegar. Mode: Wash the mint, which should be young and fresh gathered, free from grit; pick the leaves from the stalks, mince them very fine and put into a tureen, add the sugar and vinegar and stir till the former is dissolved. This sauce is better for being made two or three hours before being wanted for table. This is sufficient to serve with a middling-sized joint of lamb.

MELTED BUTTER.

One-quarter pound of butter, one dessertspoonful of flour, two wineglassfuls water, salt to taste. Mode: Cut the butter into small pieces, put it into a saucepan, dredge the flour over it, add the water and a seasoning of salt, stir it one way constantly till the ingredients are thoroughly blended. When it comes to the boil it is ready to serve. If the butter is to be melted with cream, use the same quantity as of water, but omit the flour, stirring it constantly, but do not let it boil. Time, one minute to simmer.

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TO PICKLE HAMS (English Recipe).

To a ham ten to twelve pounds allow one pound coarse sugar, three-quarters of a pound of salt, one ounce saltpetre, one-half teaspoonful of vinegar. Mode : Rub the hams well with common salt and leave them for a day or two to drain, then rub well in the above proportions of sugar, salt, saltpetre and vinegar, and turn the hams every other day. Keep them in pickle one month, drain, and send to be smoked over a wood fire for three or four weeks.

GOOD MEAT PICKLE.

One-half ounce carbonate of soda, three pounds of salt, two ounces of saltpetre, one pound of brown sugar, two gallons of water. Boil all together slowly, till the scum stops rising, skim carefully, strain through a cloth. Meat should always have a sprinkling of salt the day before pickling. A small piece will take two weeks.

PICKLED PLUMS.

Four pounds of plums, two pounds sugar, one pint of vinegar and a little spice if desired. Put plums in an earthen jar, heat vinegar and sugar and pour over plums, repeat each day until plums are soft. This recipe is equally as good for pickling peaches by adding three or four cloves stuck in each peach after having been rubbed with flannel or cloth to remove roughness.

BENGAL CHUTNEY.

One pound of sugar, one-half pound of salt, one-half pound of mustard seed, one-quarter pound garlic, one-quarter pound of onions, one-quarter pound ground ginger, one-half pound raisins, one ounce of cayenne pepper, twelve large sour apples, three pints of vinegar. The apples to be peeled, cored and stewed in the vinegar, the raisins stoned and chopped fine, the garlic, onions and mustard seed pounded fine. Boil all together twenty minutes. Put into jars and cork well. It is improved with age.

CHILI SAUCE.

Twelve ripe tomatoes, pared, two large peppers and one large onion chopped fine, two cups of vinegar, one tablespoonful of salt, one cup of brown sugar, one teaspoonful each of allspice, nutmeg, cloves and ginger. Boil all together until thick.

TOMATO CATSUP.

One-half bushel of tomatoes, two cups of sugar, one-half ounce of whole cloves, one-half ounce of black pepper, one-half ounce of

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mace, one-half ounce of celery seed, one-half ounce of allspice, two onions, one pint of vinegar, two tablespoonfuls mustard, salt to taste. Boil four hours slowly.

TOMATO CATSUP No. 2.

Two pecks of ripe tomatoes, four pounds of cooking apples, one pound of raisins, three pounds of brown sugar, four lemons, one nutmeg, one pound of salt, two quarts of best vinegar, six large onions, one tablespoonful of ground ginger, one-half teaspoonful of cayenne pepper. Boil one hour, then put through colander with a potato masher. Put on fire and boil slowly two or three hours. Seal airtight while hot.

TOMATO MUSTARD.

One peck of ripe tomatoes, one cup of salt. Put in preserving kettle and boil one hour, strain through sieve and return to kettle, adding one teaspoonful cloves, one teaspoonful allspice, one teaspoonful cinnamon, one teaspoonful ginger, one teaspoonful cayenne pepper, a little garlic minced fine, four large onions, a few peppers, one teaspoonful curry-powder. Let boil down well about three hours, strain through a sieve, add one-half pound mustard, and flour till it is the proper thickness. Let it simmer a short time and bottle hot.

CELERY PICKLE.]

Six large bunches of celery, one peck of green tomatoes, six small green peppers without the seeds, six small onions. Chop all fine together and boil three minutes in enough vinegar to scarcely cover them. Pour this off, then to about three pints of new vinegar add three cups of brown sugar, one cup of mustard and one tablespoonful of ground cloves, two tablespoonfuls of cinnamon and four tablespoonfuls of salt. Pour over the other boiling hot.

PICKLED ONIONS.

To each quart of vinegar, two teaspoonfuls of allspice, two teaspoonfuls of whole black peppers. Have the onions gathered when quite dry and ripe, and with the fingers take off the outside skin, then with a silver knife remove one more skin, when the onion will look quite clear. Have ready some very dry bottles or jars, and as fast as they are peeled put them in. Pour over sufficient cold vinegar to cover them, with pepper and allspice in the above proportions, taking care that each jar has its share of the latter ingredients. Tie down with bladder, and put them in a dry place, and in a fortnight they will be fit to use. This is a most delicious and very

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simple recipe, the onions being nice and crisp. They should be eaten within six or eight months after being done, as the onions are liable to become soft.

MUSTARD PICKLES;

One quart of large cucumbers, two quarts small onions, two or three cauliflowers. Put all in a weak brine for twenty-four hours, scald and drain.

PASTE.

Six tablespoonfuls of mustard, one and one-half ounces tumeric powder, one and one-half ounces of sugar, one-half ounce of flour, two quarts of vinegar. Mix all with some cold vinegar, allow the two quarts to come to a boil, then pour in the above ingredients, keep stirring and boiling a few minutes, then pour over the pickles.

PICKLED SALMON.

Salmon, one-half ounce pepper, one-half ounce whole allspice, one teaspoonful salt, two bay leaves, equal quantities of vinegar, and the liquor in which the fish was boiled. After the fish comes from the table, lay it in a dish with the cover excluding the air and take away the bones; boil the vinegar and liquor with the other ingredients for ten minutes, let stand to get cold. Pour it over the salmon and in twelve hours it will be fit for the table. Time, ten minutes.

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BEVERAGES

TEA.

One teaspoon of tea is allowed for each person, and one extra ; pour over it boiling water and allow it to stand on an extra griddle at the back of the stove for four or five minutes, till all that is good in the tea is extracted. Strain and pour into a hot teapot.

ICED TEA.

The tea should be made in the morning, very strong, and not allowed to steep long. Keep in the ice-box till the meal is ready, and then put in a small quantity of cracked ice. Too much ice is detrimental to health, and often causes gastric fever ; so do not use it when in a heated state.

COFFEE.

Take one full cup ground coffee, one egg, a little cold water ; stir together, add a pint and a half of boiling water, boil up, then add a cup of cold water, and let it boil up again. Serve with scalded milk and whipped cream.

LEMON SYRUP.

Six lemons, grate the rinds over two ounces of tartaric acid. Squeeze the juice of the lemons over the mixture. Have in a kettle six pounds of white sugar with three quarts of water, bring to a boil. When cold mix all together. Strain and bottle. Use an earthen-ware dish.

RASPBERRY VINEGAR.

To four quarts red raspberries put enough vinegar to cover, and let them stand twenty-four hours. Scald and strain it. Add a pound of sugar to one pint of juice, boil it twenty minutes, and bottle ; it is then ready for use. To one glass of water add a tablespoon of vinegar.

BLUEBERRY WINE.

One quart blueberries, one pint boiling water. Let it stand five or six days, then strain and squeeze. Add one pound of sugar to a quart of juice. Put in a jar and let it work for two months. Then strain and bottle.

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CLARET CUP.

Put into a bowl three bottles of soda water and one bottle of claret. Pare a lemon very thin and grate a nutmeg, put these in a jug with one pound loaf sugar and pour over them one pint boiling water. When cold strain and mix with the wine and soda water. A little lemon juice may be added.

GINGER BEER.

Two ounces ground ginger, three ounces cream of tartar, four lemons, four pounds of white sugar, and four gallons boiling water. Cut the lemons in half and squeeze the juice out and put in a crock, then add the cream of tartar, ginger, sugar and lastly add the boiling water. Let it stand until cool, then mix one and a quarter cakes of yeast with a little warm water and add to the beer. Let it stand twelve hours, then bottle.

UNFERMENTED WINE.

Take twenty pounds Concord grapes, pick carefully from the stems and add three quarts of water, crush the grapes and put the whole into a porcelain kettle. When nearly at boiling point, strain through a colander, using a little more hot water, and then through a jelly bag. Return the juice to the kettle, adding six pounds of granulated sugar. Let sugar melt slowly, then bring the mixture nearly to the boiling point, remove any scum. Bottle while hot in jars. It must be kept in a dark closet. When using the wine, add a little hot or cold water.

CURRANT WINE.

To every gallon of juice add one of water and seven pounds of sugar; let it remain in vessels securely covered three weeks, skimming every other day. Then bottle and seal up.

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CANDIES

CREAMS FOR BON-BONS.

1ST.

Three cups white sugar, one and a half cups water, one egg, spoon of cream of tartar, one tablespoonful milk. Boil till drops almost keep their shape in cold water, then pour into a bowl and stir till thick and white. Put on a platter and knead, using icing sugar as flour.

2ND.

Three cups white sugar, one and a half cups water. Boil till thick, pour into bowl and mix icing sugar with it till thick. Flavor to taste.

3RD.

White of two eggs beaten very stiff, one tablespoonful of cream, enough icing sugar to make a stiff paste. Flavor to taste.

CREAM POTATOES.

Make cream for bon-bons, shape as potatoes, and roll in cocoa or cinnamon, mark with a fork, with little holes, like real potatoes. An orange or lemon grated in the cream improves it very much, also rolled nuts of any kind.

VARIEITY CREAM.

Two cups white sugar, one and a half cups water, boil till thick, pour into bowl, grate in an orange and mix icing sugar to make a stiff paste, pour this into a tin lined with buttered paper.

Two cups white sugar, a half cup of water, boil till thick, pour into a bowl, add one tablespoon vanilla and one bar of melted chocolate, icing sugar to make a stiff paste, pour over the orange cream.

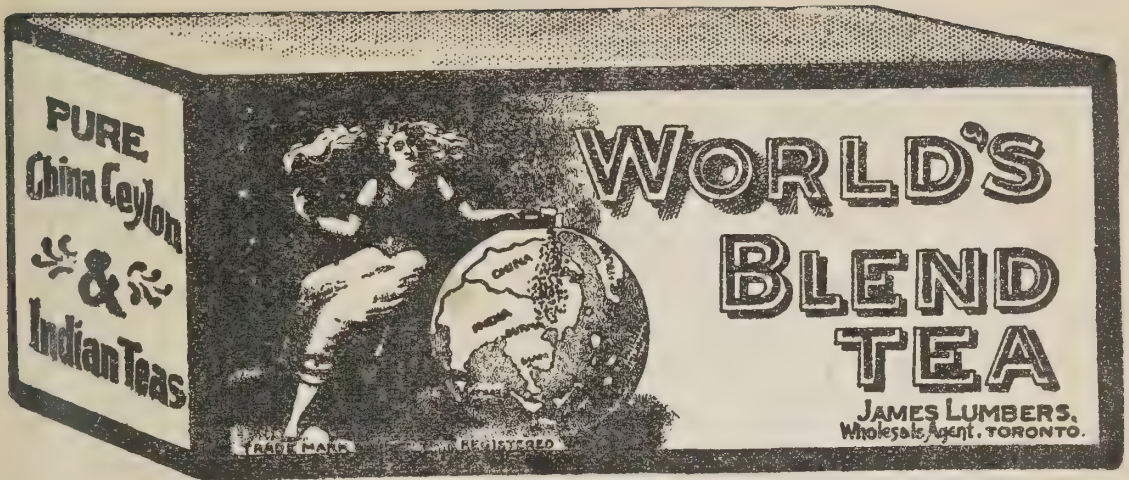
Two cups white sugar, one-half cup of water, boil till thick, pour into a bowl, use icing sugar till thick enough, then add a few drops of cochineal to make a pretty pink, pour over the chocolate cream. When cold turn out and cut into shapes.

TUTTI FRUTTI CREAM.

Chop up a cup of preserved cherries, one cup walnuts, one cup almonds, one-half cup of mixed peel and grate one orange, and one tablespoon vanilla.

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Boil three cups white sugar, one cup water, when thick pour over the chopped fruit, stir till cool, then add enough icing sugar to make stiff paste, knead well and put in a deep tin lined with buttered paper. Leave till next day, turn out and cut into slices.

CHOCOLATE CREAMS.

The white of one egg beaten up with a tablespoonful of cold water, and gradually mix in enough confectioner's sugar to make a soft dough, flavor with a few drops of vanilla. When hard enough to handle shape and drop into chocolate, which has been grated into a bowl dissolved without water over the steam of a kettle. Take out the cream with a fork and spoon after being thoroughly covered with chocolate, which must be kept hot and put on oiled paper.

For date candy, shape some of the cream the size of the date stone, remove the stone, and put in the cream, and roll in granulated sugar. If pink cream is required add a drop of cochineal.

CREAM WALNUTS.

Make the cream for the bon-bons into little balls, and with your fingers press half a walnut on each side.

COCOANUT DROPS.

Two cups white sugar, one cup milk, one tablespoon vanilla, one cup cocoanut. Boil till thick, pour into a bowl, and add one cup cocoanut and two of icing sugar, mix well and drop on buttered paper, a teaspoon for each drop.

CHOCOLATE CARAMELS.

One cup white sugar, one cup brown sugar, one cup molasses, one cup butter and one cup cream, five finger cakes, chocolate, vanilla to taste. Boil till crisp, and pour into buttered tins.

CHOCOLATE CARAMELS, No. 2.

Two cups brown sugar, one cup molasses, one cup chocolate, one cup boiled milk, one tablespoon flour, one tablespoon butter. Let it boil slowly, when drops will form in cold water, pour into tins; when cool, cut in squares.

MAPLE CREAM.

Two pounds maple sugar, one and a-half cups cream, boil ten minutes, pour into a bowl, and stir, add a cup of icing sugar, and a

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cup of chopped walnuts, pour into a tin lined with buttered paper, when cold cut into bars.

CREAM NUT CANDY.

Two and a half cups of granulated sugar, one-half a cup of milk, nuts chopped. Flavor with vanilla, boil till it threads from spoon. When cooked stand bowl in cold water and stir till creamy.

CREAM CANDY.

Three cups white sugar, one tablespoon vinegar, one tablespoon vanilla, one eggspoon cream of tartar, one tablespoon water or milk. Boil till thick, when cool pull till white, and cut into squares.

ALMOND CANDY.

Boil three cups white sugar, and a half a cup of vinegar, till brittle, when tested in cold water. Add a small piece of butter, and pour on buttered plates, on which almonds have been scattered.

BUTTER SCOTCH.

Two cups butter, four cups brown sugar, two tablespoons vinegar, two tablespoons vanilla. Boil half an hour without stirring, if crisp when tried in cold water, pour into buttered tins.

YELLOW CANDY.

Three cups brown sugar, one cup molasses, one cup water, one eggspoon cream of tartar, one tablespoon butter, flavoring to taste. Boil till thick, pour into a bowl and stir till thick, and a nice color, then shape or pour into tins.

FIG TOFFEE.

One cup butter, three cups brown sugar, one tablespoon of flavoring, two tablespoons of water. Boil twenty minutes without stirring, then add some chopped figs and pour into buttered tins.

BOLTON EVERTON TOFFEE.

One pound of brown sugar, five ounces of butter, two tablespoons of water, and one tablespoon of vinegar. Boil fifteen minutes and do not stir too much.

CANDY KISSES.

One egg, one cup sugar, one-half cup of butter, one-half cup of milk, one teaspoon cream of tartar, one-half teaspoon of soda, flour enough to make a stiff dough, drop on tins and sprinkle over with powdered sugar, bake in a quick oven.

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ICE CREAMS

GENERAL DIRECTIONS FOR FREEZING.

Place the freezer on a bench or chair of convenient height for turning the crank and secure it firmly in place by using a pair of clamps. See that the can and dasher are properly adjusted, then pour in the mixture to be frozen, adjust the lid and cross-bar, and give the handle a turn to see if all is right. Put your ice in a tub, chop it fine and mix with it one-fourth the quantity of rock salt. When mixed, fill the space in the freezing tub to the top of the can, turn the crank very slowly until the mixture is thoroughly chilled, see that the upper hole of the pail is open and the lower one closed. When the mixture is cold turn the handle steadily and quickly until it goes pretty hard, take out the dasher, beat for two or three minutes with a wooden spatula and turn for five minutes longer. Take out the dasher again when the cream is frozen, pack it neatly in the bottom of the can, replace the lid, closing the hole in it with a cork, draw the water from the pail by removing the lower plug, repack with salt and ice, covering the can to the very top. Cover the whole freezer with a piece of carpet or blanket and stand it in a cold place from one to two hours to ripen.

VANILLA ICE CREAM.

One quart of cream, one-half pound of sugar and two table-spoons of vanilla. Put half of the cream and the sugar on to boil in a farina boiler, stir constantly for ten minutes. Take from the fire, and when cold add the remainder of the cream, the vanilla, and freeze.

STRAWBERRY ICE CREAM.

One quart of cream, one pound of sugar, one and a half quarts of strawberries. Put half the sugar and cream on to boil in a farina boiler, and when the sugar is dissolved, stand aside to cool, add the remaining half of the sugar to the berries, stand aside one hour, then strain through fine muslin. Add the remaining half of the cream to the sweetened cream and freeze. When frozen, stir in the fruit juice, beat thoroughly with a wooden spatula, replace the dasher, and turn the crank rapidly for five minutes, then remove the dasher and pack as directed.

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PINEAPPLE FRUIT ICE CREAM.

Make a custard of two eggs, a half a cup of granulated sugar and a pint of milk. Put on the fire and stir until it thickens, then set aside to cool. Whip a pint of cream and flavor with a half a cup of the syrup of the pineapple preserve. Mix custard and cream together and turn into the freezer. Freeze about twenty minutes, and just before removing the dasher add a half cup of the fruit cut in small pieces, give it a few turns to mix through the cream. Remove the dasher and set aside to harden.

BISQUE ICE CREAM.

One quart of cream, one-quarter pound macaroons, two lady fingers, a half a pound of sugar, four kisses, one teaspoonful vanilla, one teaspoonful of caramels. Pound the macaroons, kisses and lady fingers (which should be stale), through a colander. Put one pint of cream on to boil in a farina boiler, add to it the sugar, stir until dissolved. When cold add the remainder of the cream and freeze. When frozen, add the vanilla, caramels, the pounded cakes, and (if you use it) five tablespoons sherry. Beat the whole until smooth and pack as directed.

BURNT ALMOND ICE CREAM.

One quart of cream, a half a pound of sugar, four ounces of shelled almonds, one teaspoonful of caramel, one tablespoon of vanilla, four tablespoons of sherry. Blanch and roast the almonds, then pound them in a mortar to a smooth paste. Put half the cream and sugar on to boil, stir until the sugar is dissolved, then add the remaining pint of cream and the almonds. Stand away to cool, when cold add the caramel, vanilla and sherry. Freeze and pack as directed.

HAZEL NUT ICE CREAM.

One quart of cream, a half a pound of sugar, four ounces of shelled hazel nuts, one tablespoon of vanilla. Make precisely the same as almond ice cream.

DIRECTIONS FOR WATER ICES.

When the sugar and water are boiled the time must be noted exactly, the scum removed and the syrup strained while hot through a fine cloth. The freezer must be packed precisely the same as for ice, but the water ice must not be stirred continually, only occasionally. You can give the crank a few very slow turns, then let it rest,

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then turn slowly again as before and rest again, and so continue until the water ice is frozen pretty hard. It must not be light nor frothy. When the mass is sufficiently frozen, take out the dasher, scrape down the sides of the can, put a cork in the lid, draw the water from the tub and pack the same as ice cream. Fruit jelly may be used in the place of fresh fruit, allowing a half pint of jelly to each quart of water sweetened to taste.

PINEAPPLE WATER ICE.

Two large yellow pineapples, one and a half pounds of sugar; one quart of water, juice of two lemons. Pare the pineapples, grate them and add the juice of the lemons. Boil the sugar and water for five minutes. When cold add the pineapple and strain through a fine sieve. Turn into the freezer and freeze.

PEACH ICE CREAM.

One quart can of peaches, one lemon, a half pound of sugar, one quart of water. Put the sugar and water on to boil for five minutes, press the peaches through a sieve, add them to the syrup, and when cold, freeze as directed.

STRAWBERRY ICE CREAM.

One quart of sour berries, one pound of sugar, one quart of water, juice of two lemons. Add the sugar and lemon juice to the berries; mash them and stand aside an hour, add the water, strain through a cloth and freeze as directed.

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FOR THE SICK

BEEF TEA.

One pound of beef, cut in small squares, removing fat and skin. Pour over it one pint of cold water, add a little salt, and let it stand one hour. Then pound it and put meat and water into a jar, place the jar in a pot of boiling water, and leave it there for two or three hours.

CHICKEN BROTH.

Half a fowl, or inferior joints of a whole one; one quart of water, one blade of mace, half an onion, a small bunch of sweet herbs, salt to taste, ten pepper corns. If a young fowl be used for this broth, the inferior joints may be put in the broth, and the best pieces reserved for dressing in some other way. Put the fowl into a saucepan, with all the ingredients, and simmer gently for an hour and a half, carefully skimming it. When done, strain and put by in a cool place until wanted, then take all the fat off the top and warm up as much as may be required. Time required one and a half hours.

RICE FLOUR GRUEL.

Two teaspoonfuls of rice flour, four tablespoonfuls of cold water, half a pint of boiling water, one-quarter saltspoon of salt, one teaspoon of sugar, one tablespoon of cream. Blend the flour with the cold water, pour slowly into the boiling water, stirring all the time to prevent lumps and burning. Simmer ten minutes, then add salt, sugar and cream. Drink either hot or cold.

RICE GRUEL.

Two tablespoons of rice, six tablespoons of cold water, one and a half pints of new milk, one teaspoon of sugar, one-half saltspoon of salt. Wash the rice thoroughly, and soak it in the cold water one hour.

FARINA GRUEL.

One tablespoonful of farina, one pint of boiling water, half a saltspoon salt. Sprinkle the farina into the boiling water, stirring all the time to prevent lumps, add salt and simmer slowly half an hour. A tablespoon of cream will improve the taste of the gruel and if allowed, should be stirred in just before it is removed from the fire. Time required, thirty minutes.

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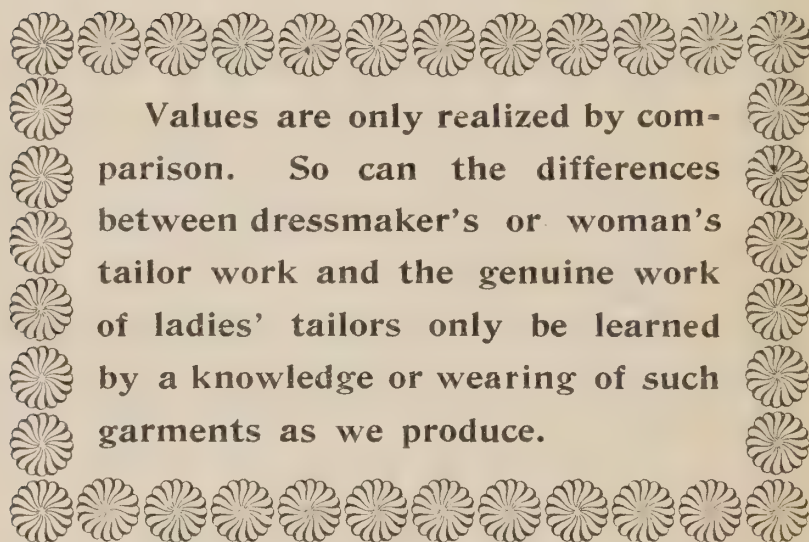
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EGG GRUEL.

One egg (yolk well beaten), one teaspoon sugar, one cup hot milk, white of egg beaten till foamy. Flavor with nutmeg or lemon.

BARLEY WATER.

Wash two ounces of pearl barley thoroughly and pour on it half a pint of water, boil it a few minutes, throw away the water in which it has been boiled and add four pints of boiling water. Boil down to two pints and strain.

APPLE WATER.

Five large juicy tart apples, unpared, one quart of boiling water, one tablespoon sugar. Slice the apples into a pitcher and pour the boiling water over them. Cover close until cold, strain and sweeten. Time required, one and a half hours.

EGG WATER.

The whites of two eggs, half a pint of cold water, sugar or salt. Blend the eggs with the water by stirring gently (not heating), and add half a teaspoon of sugar or half a saltspoon of salt to make it palatable. Time required, five minutes.

COFFEE AND EGG.

One large tablespoon of ground coffee, quarter of an egg quarter of a pint of boiling water, quarter of a pint fresh milk, four teaspoons sugar, one whole egg. Put the first four ingredients into a coffee pot and boil five minutes. Beat the sugar and egg until stiff and light, and strain the boiling coffee into it, stirring all the time to prevent curdling. Add the cream and serve either hot or cold. It is more palatable hot.

EGG BROTH.

One egg well beaten, half a teaspoon white sugar, one pint boiling water, half a saltspoon salt. Beat the egg and sugar together until very light and pour the boiling water into it, stirring briskly, add salt and serve hot. This broth requires very little effort of the stomach to digest it, and is highly recommended in cases of extreme exhaustion.

EGG NOGG.

One egg (yolk), beat it with a little sugar till light, stir in half a tumbler of milk; when well blended, add a dessertspoon of brandy, squeeze in a little lemon and whip the white of the egg to a stiff froth and put on top.

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CAUDLED EGGS.

Put the eggs into a saucepan of boiling water, allowing a pint for each egg, cover close and set it on the back part of the stove (where it will keep hot, but not boil), and let it remain six or seven minutes. Have a hot glass or cup ready, and empty the egg from the shell into it as quickly as possible. Season with salt and a little butter, and pepper if allowed. Serve immediately.

CREAM TOAST.

One slice of very light bread, not too fresh, one saltspoon of salt, four tablespoons boiling water, one tablespoon of rich cream. Toast the bread to a rich brown on both sides and lay it on a hot plate. Dissolve the salt in the water and pour over the toast, when it is well soaked up, spread on the cream. Serve between hot plates.

CRACKER TOAST.

Three crackers, one even teaspoonful of butter, half a saltspoon of salt. Split and spread the crackers with the butter, sprinkle on the salt, and pour on as much boiling water as they will absorb. Then put them carefully on a tin plate, place it on the rack in a brisk oven, and let it remain five minutes. Serve immediately.

RAW BEEF SANDWICHES.

Scrape fine a small piece of fresh, juicy, tender raw beef. Season highly with salt and pepper. Spread it on thin slices of bread, put them together like a sandwich, cut into small squares. This will often tempt a patient, who could not otherwise eat raw beef. The sandwich is sometimes made more palatable by toasting the bread slightly.

SWEETBREADS.

Put them in salt and water for one hour. Then remove all fat and discolored parts, and cover them with boiling water, boiling them gently for three-quarters of an hour. Leave them till they are to be used, in cold water. (They will keep fresh several days). To broil them, melt a little butter with pepper and salt, roll the sweetbreads in it and put them on the broil, repeat two or three times (dipping them in the butter) to keep the skin from getting hard.

SWEETBREADS No. 2.

Chop the sweetbreads up, warm them in a little milk, add a small piece of butter, a little corn starch, one egg well beaten, and a little chopped parsley. Serve on toast.

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IRISH MOSS BLANC-MANGE.

Half a pint of Irish moss well washed, one quart of boiling milk, four teaspoons of sugar, six drops of vanilla. Soak the moss in a little cold water for five minutes, then take it out of the water, and put it into boiling milk, and simmer until it is of the consistency of cream. Sweeten, flavor, and strain through a wire sieve into a mould to cool. When cold turn it out of the mould, and serve with cream and sugar.

RENNET OR JUNKET.

One pint of new milk, one tablespoon of sugar, one tablespoon of Rennet wine. While the milk is warming dissolve the sugar in it and when it is about the temperature of new milk, pour it into a bowl (the one in which it is to be served) and stir in the wine. This stiffens in a few minutes and is ready for use as soon as cold. Serve with or without cream.

RENNET CUSTARD.

Made the same as Rennet, with the addition of one egg.

ARROWROOT WINE JELLY.

Two teaspoons Bermuda arrowroot, four tablespoons of cold water, half a pint of boiling water, two teaspoons of wine or brandy, two teaspoons sugar. Blend the arrowroot well with the cold water and strain it through a double piece of muslin into the boiling water, stirring briskly all the time. Add the sugar and simmer five minutes or until it looks perfectly clear. Remove from the fire and stir in the wine or brandy. When cold serve with cream and more sugar if desired.

OYSTERS.

Take the juice of the oysters, add a little salt, pepper and a piece of butter. Just before it comes to the boil, skim it. The oysters should be dried, dropped in and stirred till they plump up. Serve on buttered toast.

BROILED OYSTERS.

Select large fat oysters, wash and wipe dry. Place them in the folds of a clean towel and pat gently with the hand. Season with salt and a little pepper. Heat and butter the wires of a broiler (one with wires close together) and place the oysters in it over a very hot fire. Broil quickly and when just cooked through lay them on slightly buttered and moistened toast, which should be ready before you begin to cook the oysters. Serve between hot plates. Time for broiling, two or three minutes.

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BROWNED FLOUR SOUP.

One tablespoon of browned flour, one teaspoon of butter, half a saltspoon of salt, two tablespoons of warm water, half a pint of boiling water, one slice of dry toast. Rub the flour, butter and salt to a smooth paste and blend it with the warm water. Pour it slowly into the boiling water, stirring all the while to prevent lumps.

WINE WHEY.

Half a pint of milk, quarter of a pint acid wine, one teaspoon sugar. Heat the milk to boiling point and pour the wine into it. Simmer very gently until the whey separates from the curds. Strain and sweeten.

LEMON WHEY.

One tablespoon of lemon juice, one pint new milk boiling hot, one teaspoon sugar. Stir the lemon juice into the boiling milk and simmer very gently till the whey appears. Strain and sweeten.

*Gingerbread
Pudding*

*For a doll's fryin
pan a piece
Gingerbread
water enough
moist to fill
minutes to
scalds to*

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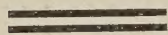
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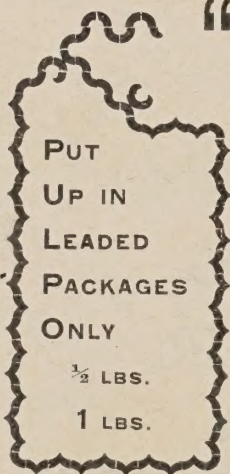
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